LADIES'
AID

Recipe

Cheese balls can be made in many different ways for a salad garnish, and they always add both to the appearance and the nutritive value of the dish with which they are served. Moisten the cheese, if it is a little dry, with sweet cream, and season with a little salt. Then roll into small balls—so much for the beginning. Now vary according to taste. Roll the balls in chopped nut meats, or in minced green pepper or minced parsley. Put two nut meats on each ball—pecans or walnuts. Sprinkle the balls with nutmeg or with red pepper.

A BOOK of Tested Recipes collected and arranged by the Ladies' Aid Society of Siloam Baptist Church, Marion, Ala.

Published September, 1905

"Be to her virtues very kind;
Be to her faults a little blind."

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PREFACE.

THE climate, the soil, the air play their part in the art of good recipes. The cooking of the North and West is very different from that of the South, for Southern recipes are the products of sunshine and south winds, of culture, of rest, of the Old South.

And nowhere has the Old South flowered to sweeter perfume than in my native town of Marion. Macaulay's New Zealander, if placed in Delmonico's, would straightway call for cold clam; and good King Edward, if stranded in New Zealand, would soon fish an oyster cocktail out of some unruffled kiss of the sea.

Recipes, indeed, are a test of one's civilization—one's religion, one's mentality. They are the products of the centuries, beginning with the primitive clam and ending with the thousand glories of the oyster. They are the literature of the laughter which comes with good eating, the *bon mots* of jolly stomachs, the sparkle of centuries of good cheer, the moral of mucous membranes, the religion of healthy livers.

Charles Lamb tells us that roast pig, for instance, was accidentally discovered by the primitive man in the burning of his crude stable, in which was a litter of pigs. After this, fires were frequent and log stables few. And I doubt not, if the history of every good recipe in this splendid collection were traced to its birth, it would show an unbroken line of progress as clearly defined as Magna Charta.

Think not lightly, then, of this book, for you have in your hand the concentrated perfection of the culinary ages. The dash of Cæsar into Briton, the strength of the Dane, the

brilliancy of the Norman, the excellency of the Anglo and Saxon, the glory and the story of the Old South. It is history, religion, progress. It is a novel more interesting than all novels, a poem which made Tennyson possible.

I have not read these recipes; I speak from higher authority—I have tested them. From my infancy up I have known them. They are part of my life, and this tribute returned to them is a feeble result for their cause. They are interwoven with the memory of my home, in the song of the pine tree, in the opal gleam of the old red hills, in the sweetness, the culture, the religion of Marion. And today should Abou Ben Adhem's angel come to me in the night and ask for the name of one blessed beyond his dues, I would answer:

"It is I, O Angel. Blessed beyond words in the mother I had, blessed in my birthplace, in the people among whom I grew up, in the moral sweetness of their schools and churches—blessed that I was born in

MARION.

An opal sky and a sea of green,
Marion.
And ruby-red the hills between,
Marion.
Twilight tints that blend and shine
Through sinking clouds and sighing pine—
Dear native land—sweet mother mine—
Marion.

Rest and peace and sweet release,
Marion.
Home, and the loves that never cease,
Marion.
O, cradling stars from out the glen—
O, sweet moon-mother, come again—
O, Peace that passeth human ken—
Marion.

—*John Trotwood Moore.*

SOUPS.

"Things for the cook, Sir;
But I know not what."

SALMON SOUP.

Remove the oil, skin, and bones from a can of salmon; turn it into a saucepan with a tablespoonful of butter and let it become very hot. Then turn in one quart of milk, with a little flour to thicken it, stir smooth, add two tablespoonfuls of salt and a salt spoonful of pepper, and when it begins to boil, remove from the fire, strain, add a little chopped parsley, and serve. —*Marion Democrat.*

BRUNSWICK STEW.

Three gallons of water, to which add two chickens, cut up, and one pound of fat bacon. As soon as the chickens have cooked enough for the meat to leave the bones, take them out and pick to pieces. Return the meat to the water; add one-half gallon of chopped Irish potatoes, one and one-half pints of green corn, one pint of green butterbeans, one quart of ripe tomatoes, peeled; season with black and red pepper, salt, and butter. As soon as it begins to thicken, stir constantly. Squirrels are an excellent substitute for chickens in this stew.

OYSTER SOUP.

Drain two quarts of oysters; put liquor into kettle with two spoons of flour, two of butter, little black and red pepper, grated nutmeg, mace, celery. Steam, then add one quart of milk, one-half pint of cream. Boil, and when ready to serve, add oysters. Pour into tureen, on crackers or toasted bread. —*Mrs. McIntosh.*

QUEEN VICTORIA'S FAVORITE SOUP.

Boil a chicken; use one quart of chicken broth highly seasoned; mince breast of chicken. One cup sweet cream, one-half cup bread crumbs; mash three yolks of hard-boiled eggs. Soak crumbs in cream, add eggs, simmer in broth ten minutes. —*Mrs. B.*

LOUISIANA GUMBO FILE.

Have the chicken dressed and cut into small pieces; put a tablespoonful of lard in a pot to heat, stirring three or four tablespoons of flour into it until a good brown. Put chicken into the pot, stirring all together. Pour in boiling water, enough to cover the chicken, adding more as it boils out. Salt to taste; add a small sliced onion; boil. When ready to serve, and while boiling, shake enough dry filé to thicken. If oyster gumbo is wanted, drop in oysters just before removing from fire. After the filé has been added, let them boil up once or twice; then serve. —*Bessie L. Sheldon.*

CREAM OF PEA SOUP.

Cook tender, one pint of peas; remove from fire, and put half of them aside. Mash the other half through colander; add water in which they were cooked. Scald three cups of milk; rub one tablespoon of milk and two of flour together until smooth; add to the boiling milk; then add mashed peas, stirring until thick. Just before removing from fire, stir in the whole peas, one cup of *sweet cream, salt* and *pepper;* serve. —*Mrs. H.*

FRENCH GUMBO SOUP.

Two quarts ripe tomatoes, one pint okra, one small chicken, two large onions, two pods green pepper or enough red to season, one slice of ham or bacon, one spoon salt, one kitchen-spoon of lard, tomatoes peeled and sliced, okra cut fine, chicken jointed or cut, as for frying. All these ingredients should be put into a boiler without a drop of water, the whole mass stirred while cooking briskly for one hour, or until the meat leaves the bones, and all is one well-blended mass. Then add one and one-half quarts water; set back to cook slowly, stirring occasionally to prevent scorching. Remove bones; use any seasoning desired.

—*Mrs. J. B. Shivers.*

OKRA SOUP.

Take a joint of meat filled with marrow, one gallon of water, one onion cut fine, two sprigs of parsley, one gallon okra, one quart of tomatoes. Boil four or five hours.

—*Mrs. E. L. F.*

TOMATO BISQUE.

Two quarts tomatoes, two spoons butter, two spoons of flour or cornstarch, one teaspoon of sugar, one quart milk, one-fourth teaspoon soda, salt and pepper to taste. Stew and strain tomatoes. Heat milk in separate vessel; stir in it sugar, butter, and flour; beat into it the thickened milk, salt, and soda. Turn into tureen the hot mixture from the other kettle; mix thoroughly; set in boiling water one minute, stirring constantly. —*Mrs. J. B. Hatchette.*

SHRIMP GUMBO.

Put a small piece of beef, fresh or cooked, in a pot of water two hours before other ingredients. When done, strain; then add one large can of shrimp, one big onion chopped, one pod of red pepper, one-half can okra, tomatoes, and a little rice; boil until thick. The bones of turkey, used instead of beef, give a fine flavor.

—*Mrs. J. C. Reynolds.*

SOUP.

After boiling a soup bone or a roast until done, add to this boiling water enough to make the quantity wanted. Add a pint of tomatoes, two onions, four Irish potatoes, one pint of corn. Boil one hour; thicken with yolk of an egg, spoonful of milk, and flour. Boil ten minutes; season to taste. —*Mrs. S. A. Nelms.*

POTATO BISQUE.

One cup of mashed potatoes run through colander, one soft-boiled onion, one quart boiling water, one cup boiling milk, two tablespoons butter, two of flour, one of celery, one of parsley, salt and pepper, pinch of soda in milk. Cook onion and celery in the water, and pour through colander into the mashed potatoes, stirring to a smooth paste. Place on the stove; stir in flour and butter until it begins to bubble. Have ready in another vessel the hot milk; put in the potatoes, parsley, and scalding milk, into which the soda has just been stirred. Mix and serve.

BROWN PEA SOUP.

One pint dry peas, five-cent soup bone. Put in gallon or gallon and a half of cold water; put on two hours or more before needed for dinner. When the peas are real soft, strain and press through sieve. Put back on stove to keep hot; drop in one or two cloves and half pod red pepper. Toast squares or inch-thick pieces of bread; when serving, put six or eight squares into each plate of soup. A little celery seed put in when the peas are put on will give a nice taste. —*Mrs. J. C. Reynolds.*

CREAM OF TOMATO.

One quart milk, one can tomatoes, one pint water. When water boils, strain through a colander. Season with salt, pepper, and butter; thicken with a tablespoon of flour; add a pinch of soda; put tomatoes back on stove to boil. The milk should be in a separate boiler, and let it come to a boil. Just before serving, mix all together, constantly stirring.
—*Mrs. M. E. Woodfin.*

SUCCOTASH WITH MILK.

One pint lima beans, one pint snap beans; put into pot with water enough to cover them. Boil one and one-half hours, then add two pints corn, one pint milk, one spoon of butter, salt, and pepper. Boil thirty minutes, stirring all the time. —*Mrs. W. J. S. Johnson.*

TURKEY BONE SOUP.

With the bones of the turkey a nice soup can be made. Break the bones apart, with stuffing adhering; put into a soup pot with two quarts of water, a tablespoon of salt, pod of red pepper, three medium-size potatoes, two onions sliced and fried brown, and one quart of tomatoes. Boil several hours. Half hour before serving, add a can of corn and a tablespoon of chopped parsley. —*Mrs. S. E. Wilbourne.*

MEATS.

"But man is a carniverous production,
And must have meals, at least one meal a day;
He cannot live like woodcocks, upon suction,
But, like the shark or tiger, must have prey."

ROAST BEEF.

Put beef in a boiler; add one and one-half cups of water; cover, and cook slowly. Watch closely, and as the water boils out, add more, keeping the same quantity of water. When half done, add a little flour, two tablespoons butter, salt, and pepper. —*Mrs. M. A. G. Johnston.*

BEEF ROAST.

Take five or six pounds of Porter House roast and gash with a sharp knife. Into these gashes put a stuffing made of finely chopped bacon, onions, salt, and pepper; rub with salt and dredge with flour, over this laying several slices of bacon. Put in stove and brown; add a pint or more of boiling water; cover and baste occasionally. Bake one and one-half hours.

PICKLED BEEF WITHOUT SALTPETRE.

One Hundred Pounds.

Eight pounds common salt, two pounds brown sugar, two ounces cream tartar, four gallons water. Boil the water fifteen minutes, stir in other ingredients, keep hot until dissolved, cool before using. Place meat in barrel, no piece being over six by twelve inches. Pour over brine, and keep covered in a cool, dark place. It can be smoked in six weeks. Let drain a day or two before smoking.

—*Atlanta Constitution.*

LIVERWORT.

Two hog heads, four hog livers, finely chopped, one cup of boiled meal; season with sage, pepper, and salt. Fry in cakes. —*Mrs. Sloan.*

BEEF PONE.

Two pounds round steak chopped fine, one large cup of sweet milk, two eggs well beaten, two tablespoonfuls salt, one of pepper, one-half dozen crackers rolled fine, a little onion if liked. Mix all together, and put in a pan (that fits the quantity); bake an hour or an hour and a half. Turn out to cool, and when cold slice in thin slices. Ham or pork is nice prepared this way. —*Mrs. C. S. Moore.*

BEEF ROLL.

Grind two pounds of beef and half dozen slices of breakfast bacon; add a handful of cracker crumbs, salt, pepper, and cloves to taste. Make into rolls in a covered pan with about an inch or two of water. —*Mrs. Tucker.*

CREOLE STEAK.

Two and one-half pounds of steak beaten well; salt and pepper to season; cover steak in sifted flour. Place spider on a moderately hot place on stove; a large spoonful of lard in spider, and let get very hot; put steak on, fry a few seconds, then put in one onion chopped fine, and one can of tomatoes; cover to keep juicy. When meat is brown, turn and let brown, being careful not to scorch. Serve with sliced lemons. —*Mrs. Maggie F. Jones.*

BROILED STEAK.

Select thick, fat steak; trim the edges, and remove the bone if large. Skewer into shape; have broiler very hot, and sear the surface of the meat quickly on both sides; finish broiling more slowly, allowing eight or ten minutes for a steak an inch thick. Place on warm platter, pour over part of fat, season, garnish, and serve. —*Mrs. Brown.*

HAMBURGER STEAK.

Two pounds ground beef, one pint cracker crumbs; season with pepper, salt, and onions; soften with sweet milk or cream; make into a loaf, and bake. Serve with mustard.
—*Mrs. C. Crowe.*

BEEF STEAK WITH OYSTERS.

Broil a sirloin or tender steak; season. Take one quart of oysters, drain off the liquor, put into a stewpan with half a cup of butter—a little less if you can add a few teaspoonfuls of cream. Salt and pepper to taste. When this comes to a boil, pour over the steak, and serve hot.

—Miss Ella Scruggs.

SCOTCH STEW.

A fine style of preparing beef when otherwise unpalatable. Grind in a meat chopper two pounds of beef; place in a boiler with one and one-half quarts of cold water; let boil four or five hours, or when water is cooked out and it is the consistency of ordinary hash, add one cup of cream, or rich milk, butter size of an egg, salt and pepper to taste. Cook about half hour; serve hot. Superior to hash.

—Mrs. J. B. Shivers.

VEAL LOAF.

Three pounds of veal and a little fat pork, chopped fine; add chopped onions, salt, pepper, and three eggs, butter size of walnut, a generous supply of toasted bread crumbs; knead together, and bake in a loaf.

—Mrs. H. J. McDonald.

SAUSAGE MEAT.

Twenty Pounds.

Six tablespoons sage, three of sugar, six black pepper, six salt, three red pepper. *—Mrs. A. C. Dew.*

SAUSAGE.

Use one pound of fat meat to three pounds of lean, one scant teaspoon of salt to each pound of meat, one teaspoon of sage to every four pounds of meat, mix black and red pepper in proportion of two of red to one of black, and use one teaspoonful of the mixture to three pounds of meat. Run meat through grinder. Mix the seasoning thoroughly, and grind again. Thorough grinding is *essential to choice sausage.* *—Mrs. Mattie Craig.*

COUCH STEW.

Half dozen slices of salt pork, put in hot vessel and browned thoroughly; add one finely chopped onion, and three sliced Irish potatoes, then one pound of fresh fish in small slices. Stir gently. Pour over this one quart of tomatoes; season with salt and pepper; steam slowly one hour, and serve hot. Cold roasted beef may be used instead of fish. —*Mrs. Victoria Lee.*

HASH.

Chop any meat you have on hand very fine, leaving out tough parts; season with salt and pepper; cover with gravy or stock—if you have not either of these, a little hot water and butter. Chop fine a small onion, and steam the whole gently, and, just before taking up, sift a little flour in, little at a time; stir until thick enough; serve hot. Irish potatoes improve it. —*Miss Liddie Roberts.*

SPICED BONELESS PIG FEET.

Boil six pig feet until they fall from the bones; chop fine; season with salt and pepper. Tie up a teaspoonful of mixed spices, and let them steep in a cup of vinegar. Just before pouring into the meat, take out the spices, and add a teaspoonful of sugar, stirring all through the meat while both are warm. Press in a jar to mould; slice, and serve cold.
—*J. D.*

BAKED HAM.

Wash, scrape well, and trim off rancid parts; soak all night; the next morning make a thick paste of flour, and cover all over the meat side; put in baking pan, adding two teacups of water; cook slowly. The paste will become very brown, which you remove when ready to serve.
—*Mrs. N. Craig.*

SOUTHERN STYLE OF STUFFING HAM.

Make one and one-half pints of meal into a rich egg-bread, rub into crumbs when done; season with pepper, celery, small bit of ground allspice, also a pinch of dry herbs of thyme or parsley. Moisten all this with a little of the water in which the ham was boiled. Remove the skin from the

ham, gash it at intervals with a carving knife from the back to the other end, pressing the stuffing into these gashes. —*Mrs. J. B. Shivers.*

STUFFED PIGEON.

Dress birds, then mix raisins with bread crumbs, pepper and salt. Baste with butter. —*Mrs. D. J. Ballard.*

CHICKEN PIE.

Cut up a chicken as for frying; soak in salt water; then parboil; take out and strain the liquor; put chicken back in pot with three tablespoons of milk, one of flour mixed smoothly with water; make pie crust with flour, lard, and cold water; line a deep dish with very thin pastry; fill in with chicken, one and one-half spoons of butter, sufficient pepper, and two hard-boiled eggs (sliced); pour over a generous quantity of the gravy, and bake with an upper crust. Slit top crust to prevent puffs. —*Mrs. Porter King.*

NEAPOLITAN CHICKEN.

Take one large chicken, boil until tender, reserving the stock. Grind the meat of the chicken with a meat chopper, light and dark meat being kept separate. Boil one dozen eggs, chop whites and yolks separately very fine, or run through meat chopper. Place a layer of light meat, then a layer of the egg yolk, then dark meat, and, lastly, the white egg in a mould. Season to taste. To one pint or more of the stock add enough gelatine for ordinary jelly, seasoning to taste; pour over the chicken and eggs in mould, and place in ice chest to set. Serve in slices.

—*Mrs. R. G. Patrick.*

PRESSED CHICKEN.

Cut the fowls, and place in a kettle with a tight cover, so as to retain the steam; put two cups of water and plenty of salt and pepper over the chicken, then let it cook until the meat comes from the bone; run through a meat chopper (leaving out skin and gristle); season with olive oil; put into dish, and pour over it the remaining juice in which it was boiled. This will jelly when cold, and can be sliced.

Nice for tea or lunch. The knack of making is in not having too much water; it will not jelly if too weak or the water is allowed to boil away entirely while cooking.

—*Miss Liddie Roberts.*

PRESSED CHICKEN.

Boil carefully a four-pound fowl; when the meat is very tender, take it from the water and stand aside to cool. There should be about one quart of liquor when the fowl is done; add to this three-fourths of a box of gelatine that has been soaked in a cupful of water for half hour, tablespoonful of onion juice, salt and pepper, and juice of one lemon; add whites of two eggs slightly beaten; boil hard for five minutes and strain through cheese cloth. Remove fat, bones, and skin; put a layer of meat in bottom of mould, then layer of parsley (chopped), then layer of thin-sliced, hard-boiled eggs, another layer of chicken. When mould is full, pour over it clarified gelatine, and stand overnight. Serve cold, garnished with green. —*Mrs. J. B. Hatchette.*

CHICKEN CROQUETTS.

Boil one large chicken, strip the meat, grind in sausage grinder. Keep the liquor. Grate one pint of stale bread crumbs or crackers, one pint of the oily part of chicken broth, half pound of butter, two eggs, and one cup milk (cream is better); salt and pepper to taste; put in a pan with bread crumbs; stir all together on the fire until it thickens, then put into this the ground chicken and two more eggs. Stir well together; make into rolls, roll in grated bread crumbs; put four or five in a basket at a time; dip in boiling lard for a few minutes until brown. A grated nutmeg and a little parsley is an improvement.

—*Mrs. G. Brown.*

FRICATELLI.

Chop raw, fresh pork very fine, add a little salt, plenty of pepper, two small onions chopped fine, half as much bread as meat. Soak bread until soft, two eggs; mix well together; make into oblong patties, and fry like oysters. These are nice for breakfast. If used for supper, serve with sliced lemon. —*Mrs. D. J. Ballard.*

ROAST TURKEY WITH OYSTERS.

Dress the turkey, and rub well with soda and salt overnight, next morning rub well with a coarse towel inside and out. Prepare a dressing of one quart of cracker crumbs rolled fine, one cup of butter, water enough to moisten, two dozen oysters, pepper and salt to taste. Mix all well and stuff the turkey. Place the turkey in a dripping pan; add water, butter, pepper, and salt; set in oven and bake until done, basting quite often. When nearly done, sprinkle a little flour over top, pour gravy over it, and bake to a light brown. Usual time required to bake a turkey is three hours.

—*Mrs. C. B. Wooten.*

STUFFINGS—Dressing with Nuts for Turkey.

Two cups of nuts, one-third of a cup of butter, one loaf of bread, with crust removed; moisten with a little milk or water; season with onion, celery, and leaf of sage, if liked. Stuff the lower part of fowl, and then fill upper part full. This is sufficient for a ten-pound fowl.

TURKEY STUFFING.

Stale light bread, crumbled fine, two or more hard-boiled eggs (grated), butter size of an egg, pepper, salt, onion, celery seed, or any seasoning preferred. Mix thoroughly, and put into fowl before cooking.

—*Mrs. W. H. Perkins.*

FISH AND OYSTERS.

"Master, I marvel how fishes live in sea."
"Why, as men do aland; the great ones eat up the little ones."

"He was a bold man that first ate an oyster."

CREAMED OYSTERS.

Two dozen oysters, one pint of cream, one tablespoon of butter, one of cornstarch. Let cream come to a boil, then add the butter and cornstarch creamed together. Stir until it thickens; then add oysters, salt, and pepper. Stir constantly until thoroughly heated, and serve on toast.

—*Mrs. L.*

OYSTER COCKTAIL.

Have as many punch glasses as there are guests at the table. Put in each glass four small oysters, season them with salt, pepper, tomato catsup, Worcestershire sauce, a few drops of lemon juice, a drop of Tobasco sauce, and a little grated horse-radish. Serve very cold.

—*Mrs. Woodfin.*

OYSTERS ON HALF-SHELL.

Serve four oysters on the half-shell, laid on a plate filled with finely-crushed ice. Lay a quarter of a lemon sliced lengthwise in the center of the plate. Celery, salt, pepper, Worcestershire sauce, tomato catsup, and crackers should be served with the oysters.

—*Mrs. M. E. Woodfin.*

OYSTER SALAD—Sauce for Salad.

Four yolks of eggs well beaten, one-half cup cream, one-half cup butter, one cup oyster liquor, one teaspoon mustard; cook about fifteen or twenty minutes.

SALAD.

One tablespoon sugar, one cup rolled crackers, two-pound can of oysters (cut up), one saltspoon of pepper, one teaspoon of celery seed, one-half teaspoon salt, added last. Mix salad with spoon; pour sauce (when cold) over it, and stir well. —*Mrs. Armstrong.*

SCALLOPED OYSTERS.

Have ready a pint bowl of cracker crumbs. Butter a deep earthenware dish, put a layer of cracker crumbs on the bottom, wet this with some of the oyster liquor, next a layer of oysters, sprinkle with salt and pepper, and lay bits of butter over it, then another layer of cracker crumbs and oyster juice, and so on until the dish is full; top layer cracker crumbs. Beat one egg in a cup of sweet milk, and pour over all. Cover the dish, and place in oven thirty minutes, then remove cover, and brown nicely.

—*Mrs. P. V. Bomar.*

A NICE SALMON DISH.

To one pound salmon (a can) add one cold biscuit (crumbed), six eggs well beaten, one cup sweet milk, lump of butter size of walnut, salt and pepper to taste. Mix thoroughly, put into baking pan, and let brown nicely. Cheese can be added if desired. —*Mrs. W. H. Mason.*

SHRIMPS IN TOMATO CASES.

For one and one-half cup of shrimps, broken into small pieces, prepare six medium-sized tomatoes by cutting in halves, removing the pulp, and inverting on a sieve to drain. Melt in saucepan two tablespoons of butter, and cook in this, slowly, two slices of onion until slightly browned; then remove onion, and add the tomato pulp. Cook this for five minutes, and add a cup of soft bread crumbs, and cream to make a soft paste, about half a cup. When well blended, add the shrimps, also high seasoning of salt and paprika. Place in tomatoes, cover with buttered crumbs, and bake quickly until browned. Serve in lettuce leaves or on rounds of bread, either toasted or fried.

—*Mrs. Brown.*

DEVILED CRABS.

One can of crabs (pour off the liquor), add six hard-boiled eggs mashed fine, two tablespoons of melted butter, two teaspoons of mustard, juice of one lemon, cayenne pepper, black pepper, two or three raw eggs, salt to taste, six toasted crackers rolled fine, and one cup boiling water; stuff in shells, and bake a light brown. Put lump of butter and cracker crumbs on top before putting in stove. "Splendid." —*Mrs. E. T. Robinson.*

FRENCH TURTLE HASH.

Fry calf's liver as you would for breakfast, with salt, pepper, and nice, rich gravy. Cut the liver into tiny pieces, and put gravy with it. Have three eggs boiled hard and chopped fine, and put them in, also teaspoonful of mustard and celery seed just before serving. Pour over all one pint of boiling water, and let simmer a few minutes. —*Mrs. B.*

BAKED FISH.

Take three Irish potatoes, boil and mash with them a tablespoonful of butter and a small onion cut fine, salt and pepper to taste. Salt the fish, and stuff with the potato dressing, and sprinkle with a little flour. Put in a pan with the fish, two tablespoonfuls of melted butter, one of olive oil, and a cup of water. Bake until done, and slice over it three hard-boiled eggs. Stir into the gravy one tablespoonful of tomato sauce, one of Worcester sauce, and it is ready to serve. —*Mrs. W. A. S. Haynie.*

BAKED FISH.

After cleaning the fish thoroughly, let it stand in salt water for two or three hours; rub it well inside and out with black pepper. Make a dressing of bread crumbs, one tablespoonful of butter, a small onion chopped fine, pepper and salt to taste. Stuff the fish with this dressing, and tie or sew up. Put in pan with water enough to cover; sprinkle it over with flour, and put in a small piece of butter. Bake slowly one hour. Garnish with hard-boiled eggs.

—*Mrs. W. T. Miree.*

PLANKED FISH.

Split open a firm white fish, and remove backbone. Lay on well-buttered plank or fish sheet and dredge with flour, salt, and pepper, and spread with soft butter. Bake in hot oven ten or fifteen minutes; then surround fish with a thick border of well-seasoned, mashed potatoes, and bake about fifteen minutes longer, basting frequently. Garnish with lemon and parsley, and serve. —*Mrs. T. C. Brown.*

TO FRY FRENCH FISH.

Cut the fish into pieces, and dip them in well-beaten egg. Roll in flour or corn meal (the latter preferred), and brown quickly in hot lard; then cover the frying pan and set it on the back of the stove to cook through. Serve while hot.

—*Liddie Roberts.*

FISH CROQUETTES.

One can of crabs, or what is left from a large, baked red snapper. Pick the meat up fine with fork, mix into it one hard-boiled egg and one raw egg, a pinch of black pepper (or grain or two of cayenne pepper), some toasted cracker crumbs, and a teaspoonful of melted butter. Take a tablespoonful and shape into oblong rolls about three inches long, roll in cracker meal, and drop into a hot pan that has in it a little lard or, better still, a little butter. Turn over and over until a pretty brown; serve hot, with hot relish, chowchow, and crackers or toast. These are worth eating.

—*Mrs. J. C. Reynolds.*

FISH BALLS.

Take one mackerel, boil and pick from the bone. Have four cold biscuit soaked in cold water until they can be mashed smooth; add black pepper, salt, one egg, one or two spoons of flour, and a few celery seed. Make the mass into little cakes, and fry in hot lard until the desired brown. Any bits of cold fish may be used in the same way, and cold Irish potatoes are nice used instead of the biscuit when convenient. —*Mrs. A. J. Finlayson.*

SALMON CROQUETTES.

Take the contents of a pound can of salmon, and two-thirds of this quantity of mashed Irish potatoes, one tablespoonful of butter, a teaspoonful of salt, and mix thoroughly. Make into oval cakes about the size of an egg, dip in well-beaten egg, roll in corn meal, and fry brown in very clear, sweet lard or beef dripping.

SALMON CROQUETTES.

One box of salmon, drained and shredded, one small onion, two eggs, pepper and salt to taste, one-half dozen crackers rolled fine. Mix thoroughly, roll in cracker crumbs, and fry in deep fat. —*Mrs. Pegues.*

FRIED SALMON BALLS.

One can of salmon and two cupfuls of cracker crumbs, two eggs, salt and pepper to taste. Mix together and make in balls. Fry in butter. —*Mrs. E. L. Powers.*

SAUCES FOR MEATS.

"Hunger is the best seasoning for meats."

TARTARE SAUCE.

The yolks of two eggs, beaten in a gill of salad oil, a tablespoonful of good vinegar, a teaspoonful of mustard, a tablespoonful of gherkins, or sour cucumber pickle, with pepper and salt. Beat all together; serve with cold meats or fried fish. —*Mrs. W. A. S. Haynie.*

CAPER SAUCE.

Place whole capers into melted butter, adding a little of the vinegar in which they are pickled, a pinch of salt, and sufficient cream to make it white. This is nice with boiled mutton. —*Mrs. Haynie.*

GREEN PEPPER SAUCE.

One-half gallon good vinegar, one large cup sugar; let this come to a boil, then stir well into it one pound of Coleman's mustard, which has been mixed with a little vinegar; use enough finely-cut bell peppers, leaving out seed, to make it thick enough. Salt and black pepper to taste. Stir well to prevent burning. When thoroughly hot, seal in pint jars. The peppers must be added as soon as the mustard and vinegar are of the proper consistency, stirring constantly. Finely cut celery added to this greatly improves it.
—*Mrs. J. N. Ford.*

TOMATO SAUCE.

Boil one pint of tomatoes; rub through sieve; season with pepper and salt and one teaspoon of soda. Cook one tablespoon of butter, two of flour; add the strained tomatoes; when it thickens, set aside to cool. Place one tablespoonful of sauce on each slice of cold meat or toast.
—*Fannie Cocke.*

BROWN MUSHROOM SAUCE.

Melt two tablespoons butter in a frying pan, add one or two tablespoons minced onion, and cook slowly ten minutes. Add one pint of mushrooms, peeled and cut in small pieces; cook ten minutes; add two tablespoons of lightly-browned flour, pour in one and one-half cups of stock or water. When smooth, cream well with salt and pepper. A good color may be given to the sauce by adding a few drops of Kitchen Bouquet, which improves both taste and appearance of sauce and soups. —*Mrs. Brown.*

SAUCE FOR SALAD.

Three heaping spoons of flour, three of butter, one teaspoonful salt, one-fourth teaspoon of mustard, two-thirds of a cup of vinegar, one-third cup of sugar; stir in one egg. Thin with milk.

SALAD DRESSING.

Four tablespoons of melted butter, one of mustard, one of sugar, one teaspoon of salt, yolks of two eggs, one and one-half cups of vinegar, juice of half a lemon, two teaspoons of Worcestershire sauce; beat eggs and dry ingredients until light; add lemon, vinegar, and sauce. Cook until as thick as cream, stirring constantly; add a cup of cream just before using. —*Mrs. L. Bagby.*

MAYONNAISE DRESSING.

Place the yolks of four raw eggs with two hard-boiled ones into a bowl; rub smooth; then add four tablespoons of olive oil, few drops at a time. When oil is mixed, add two teaspoons of table salt, one of pepper, and one of mustard; two tablespoons of vinegar added gradually.

—*Mrs. A. S. Dew.*

TOMATO CATSUP.

One peck of tomatoes, one pint of vinegar, three tablespoons of cayenne pepper, two tablespoons of salt, three tablespoons of sugar. Simmer slowly three or four hours; then strain through a sieve, bottle, cork, and seal.

—*Mrs. W. P. Munden, Jr.*

TOMATO CATSUP.

One peck of ripe tomatoes; scald and remove the skins, and mash through a sieve. To every gallon of juice allow four tablespoons of salt, four tablespoons of black pepper, one tablespoon of allspice, three tablespoons of mustard, one tablespoon of red pepper, one cup of onions, one quart of vinegar, one cup of sugar. Simmer slowly for two or three hours; bottle and seal. —*K. E. Donovan.*

TOMATO CATSUP.

Wash, pick, and fill a kettle with ripe tomatoes, and boil until perfectly done, then mash through a sieve. To one gallon of juice add one tumbler of sugar, one tumbler of vinegar, one tablespoon of salt, one tablespoon of ground black pepper, one tablespoon of ground spice, one tablespoon of ground mace, one tablespoon of ground cloves, one-half tablespoon of ground red pepper, two onions. Boil until thick enough. Bottle while hot.

—*Miss L. A. Hornbuckle.*

CHILI SAUCE.

Three quarts of ripe tomatoes peeled and cooked three-quarters of an hour, two quarts of vinegar, one quart of sugar, one tablespoon of ground spice, one tablespoon of ground cloves, two tablespoons of ground black pepper, one tablespoon of ground mace, four pods of green peppers cut fine, two cups of onions cut fine, three tablespoons of salt. Cook two hours. —*Miss L. A. Hornbuckle.*

CHILI SAUCE.

Twenty-four large, ripe tomatoes, eight onions, twelve pods of red pepper, four tablespoons of salt, eight tablespoons of sugar, four teaspoons of ginger, four teaspoons of cloves, eight cups of vinegar. Peel and slice tomatoes, chop pepper and onions, and boil slowly for two hours. This will keep a long time. —*Mrs. N. J. Davis.*

PEPPER CATSUP.

Twenty pods of red pepper, twenty pods of green pepper, twelve onions, twelve cloves of garlic, one pint of water, one pint of vinegar; boil to a mush; run through a sieve; add sugar, spices, celery, mustard, salt, grated horse-radish; thin with best of apple vinegar. Use green tomatoes if you have no bell pepper. —*Mrs. J. H. Stewart.*

CREOLE CUCUMBER CATSUP.

Grate three dozen ripe cucumbers into a large bowl. Allow them to stand for three hours, then drain off the liquid that will form. Measure the pulp, and to every quart add two grated Spanish onions, a teaspoon each of salt, ground cloves, and allspice. Bring slowly to a boil, pouring in gradually, as the catsup begins to simmer, a pint of white wine vinegar. Cook until thick, and seal in glass jars.

—*Good Housekeeping.*

MRS. HUDSON'S WALNUT CATSUP.

One gallon apple vinegar, walnuts size of pigeon egg, one hundred powdered fine, two tablespoons salt, a handful of finely-scraped horse-radish, one teacupful of mustard seed, one pint sliced onion, one pint sliced garlic, one-fourth pound of pepper, one tablespoonful of powdered ginger, one tablespoonful powdered cloves, one tablespoonful powdered mace, one tablespoonful powdered cinnamon, one-half dozen powdered nutmegs. Put all in a jug, cork tightly, set in the sun, and let remain two weeks; shake well daily. At last, boil for fifteen minutes; add a little sugar, strain, and bottle. Cork tight.

CRAPE CATSUP.

Separate pulp from hull, place in different saucepans. When pulp is thoroughly heated, press through sieve to remove seed; add this juice to the well-cooked hulls, with three pounds of sugar, one pint cider vinegar, two tablespoons of all kinds of spices, one teaspoonful of cayenne pepper.

SALADS.

"Let onion atoms lurk within the bowl,
and half suspected animate the whole."

IRISH POTATO SALAD.

Salad with boiled dressing: Six medium-sized potatoes cut in dice, and put in hot, salted water; boil until done, but not soft; drain water from them, and place in bowl. Dressing: One teaspoon of oil or butter, one teaspoon salt, one of mustard, one of sugar, two beaten eggs, half a cup of vinegar, half cup sweet milk; heat vinegar and milk separately; add salt, sugar, etc., to eggs, then milk, and lastly vinegar. Cook in double boiler until thick as cream. Pour over potatoes; serve cold. —*Mrs. Victoria Lee.*

POTATO SALAD.

Boil several large Irish potatoes; when cold, cut in blocks twice the size of dice; add about as much celery as potatoes; cut in large pieces; make thick mayonnaise dressing, and mix well. —*Mrs. Lillian L. Taylor.*

IRISH POTATO SALAD.

Boil six potatoes until very soft; peel and mash them while hot; season to taste with salt and pepper; add one tablespoon of butter; boil two eggs, and dissolve the yolks in two tablespoonfuls of vinegar; pour it over the potatoes, and mix well; put on plate, and slice the whites of the eggs in circles, and place over the potatoes.

CELERY AND CABBAGE SLAW.

Two tablespoons of sugar, one of mustard, one teaspoonful of pepper, one of salt, one cup of vinegar, the yolk of one egg, one tablespoonful of cream. Mix cabbage and tomatoes. —*Mrs. Sledge.*

EGG AND CHEESE SALAD.

Slice a dozen hard-boiled eggs, and put a layer of eggs in the dish; grate on a thick covering of cheese, then another layer of eggs, alternating; sprinkle over the top a few capers and fine-chopped pickle; pour over it all mayonnaise dressing, and again cover with cheese.

—*Mrs. W. T. Miree.*

HAM SALAD.

One tablespoonful each of salt, butter, sugar, and mustard, yolks of three eggs, one teaspoonful of pepper, half pint of vinegar, one cup sweet cream; boil until it creams; chop fine the remains of a boiled ham; add the heart and inside leaves of a lettuce head; pour over it, when cold, the above dressing, and stir in a cup of sweet cream.

—*Mrs. Brannon.*

NUT SALAD.

Chop one-half pound of English walnuts, peel and slice three medium-sized apples, cut up six stalks of celery, add salt. Upon these, when mixed, pour the following dressing: To the yolks of three eggs, well beaten, add three teaspoons of vinegar and a little salt; cook until it begins to thicken at the bottom; stir constantly while cooking. When done, add a little butter. Let it cool, and, just before using, stir in about an equal amount of cream. —*Mrs. Dennis.*

OYSTER SALAD.

Heat twenty oysters in their own liquor five minutes; drain, wash in cold water, and then dry and place on ice. Mix with mayonnaise dressing, and serve on lettuce leaf.

—*Mrs. Bagby.*

WALDORF SALAD.

One pint of celery cut fine, one pint of tart apples cut fine, one teacup of nuts cut fine. Mix with mayonnaise.

—*Mrs. Bagby.*

EGG SALAD.

Boil hard as many eggs as you may need; run them through a meat chopper; arrange lettuce leaves on plate, then several spoonfuls of the egg, over which put mayonnaise dressing, and serve. —*Lillian L. Taylor.*

CHICKEN SALAD.

Two medium-sized fowls, one teacup of fresh, sweet olive oil, half jar of French mustard, half pint of vinegar, eight heads of celery, one teaspoonful of cayenne pepper, ten yolks of hard-boiled eggs, one teaspoonful of salt. Boil the fowls in salt water. When cold, cut the meat from the bones, in pieces size of dice; cut celery the same. Mix the chicken and the celery, and set away. Mash the eggs to a paste with the oil; then add vinegar, mustard, cayenne pepper, and salt, and mix thoroughly. When the dressing is made, pour over the salad a half hour before serving; garnish with sprigs of parsley and whites of eggs.

—*Mrs. W. G. Ballard.*

CHICKEN SALAD.

One grown chicken, or two half-grown ones; grind the meat through the meat chopper; grind twelve hard-boiled eggs through the chopper. Mix them well; drain the vinegar off of a jar of hot relish which contains celery and pepper; mix with the above; add salt and a little pepper, one teaspoonful of melted butter, one teaspoonful of mustard, to a teacup of fine apple vinegar. Mix well. This makes a quart of salad. —*Mrs. M. A. Tarrant.*

CHICKEN SALAD.

One finely-chopped boiled chicken, one head of cabbage, and an equal amount of finely-chopped celery, the whites of twelve hard-boiled eggs (chopped). Take the yolks and rub them fine; then add two tablespoonfuls of sugar, one of mustard, one cup of cider vinegar. Mix well, and serve.

CHICKEN SALAD.

Boil chicken until tender, and chop fine; boil the liquor down to a teacupful; season with salt and pepper, one tea-

spoonful of celery, a few cracker crumbs, four hard-boiled eggs, four small pickles chopped fine. Mix all well, and serve. —*Mrs. Mart Barrett.*

CHIFFONADE SALAD.

Shred finely three green peppers, removing seed; peel three tomatoes, and cut in quarters; wash five stalks of celery and cut in one-fourth-inch slices; remove peel and skin from one grapefruit, leaving it in sections; wash one head of lettuce, and arrange in salad bowl; arrange tomatoes and peppers in sections, alternating; place celery in center, and cover with sections of grapefruit. Pour over a French dressing made by mixing one teaspoonful of salt, one-third teaspoonful pepper, three tablespoons vinegar, and six tablespoons olive oil.

MALAGA SALAD.

Remove skins and seeds from Malaga grapes; add an equal quantity of English walnut meats broken in small pieces, and one-half the quantity of celery finely cut; moisten with French dressing. Arrange on a bed of lettuce leaves, and garnish with halves of nut meats and candied cherries. —*Modern Priscilla.*

HARVARD SALAD.

Cut cold chicken or sweetbread in cubes; add equal quantity of cucumbers, and half the quantity of celery, all cut in cubes; moisten with mayonnaise dressing, and arrange on water cress or lettuce; sprinkle with parings from red radishes finely chopped, and garnish with radishes cut to represent tulips or chrysanthemums.

MANHATTAN SALAD.

Mix one teaspoon each mustard and salt, two teaspoons flour, one and one-half teaspoons powdered sugar, a few grains cayenne pepper, one teaspoon melted butter, yolk of one egg, and one-third cup vinegar. Cook over hot water until mixture thickens, stirring constantly; then add one-third tablespoon granulated gelatine soaked in one and one-half tablespoons cold water.

FRENCH DRESSING.

Mix half teaspoon of salt, one-fourth teaspoon pepper (red), two tablespoons vinegar, and four tablespoons olive oil; stir until the ingredients are well blended.

JACK'S FAVORITE SALAD.

Peel six medium-sized tomatoes; scoop out the pulp from center; sprinkle inside with salt; invert, and chill. Fill cavities with Roquefort and Neufchatel cheese, worked together till smooth; then moisten with French dressing.

SALAD LA SUISSE.

Mix one cup of cold chicken cut in dice, one cucumber diced, half cup of English walnut meats, and one cup of cold, cooked English peas. Moisten with French dressing; serve on lettuce.

A NICE FISH SALAD.

Season one and one-half cups cold, cooked, flaked haddock, halibut, or cod, with salt, cayenne, and lemon juice; cover, and let stand for half an hour. When dressing is cool, add half cup cream, beaten till stiff; pour over fish. Turn into individual moulds, and chill. Serve in small nests of lettuce leaves, with cucumber dressing, made as follows: Pare two cucumbers, chop, and drain off most of liquor; season with salt, pepper, and vinegar.

FROZEN TOMATO SALAD.

One quart tomatoes, three tablespoons powdered sugar, rubbed through sieve, salt and pepper, one-third box gelatine dissolved, and add to tomatoes. Put in mould and freeze. Serve on lettuce leaf, with mayonnaise dressing.

SANDWICHES.

"We must eat to live, not live to eat."

Bread for sandwiches should be at least twenty-four hours old. It should be cut as thin as possible, and, if buttered, cream the butter before spreading on. Crusts should always be removed, and may be cut oblong, round with a biscuit cutter, or in triangles. Sandwiches may be kept fresh and moist by wrapping them in a napkin, wrung as dry as possible out of hot water, and putting in a cool place.

CHEESE SANDWICHES.

Mash Neufchatel cheese with silver fork; add an equal quantity of olives finely chopped; moisten with mayonnaise dressing; spread thin slices of bread with the mixture; remove crusts of bread.

PEANUT SANDWICHES.

Two cups roasted peanuts chopped fine, one small can of potted ham, one tablespoonful of horse-radish, mustard, salt, and pepper to taste; make into a paste, and spread on sliced bread or crackers. —*Mrs. Hardie Bradford.*

PEANUT SANDWICHES.

Take a pint of parched, shelled peanuts and mash or grind fine. Mix a cream dressing thoroughly with peanuts to consistency of paste. Spread between thin slices of bread. This will make fifty sandwiches. —*Mrs. M. Woodfin.*

ITALIAN SANDWICHES.

Cut two round slices of bread with a biscuit cutter for each person. Take two dried figs; fill the figs with English walnuts; roll the figs in sugar, and put two between the slices of bread; serve.

CLUBHOUSE SANDWICHES.

Have ready some nice, cold, white breast of turkey or chicken sliced thin, also some crisp leaves of lettuce. Just before they are to be served, toast two slices of bread without crust for each sandwich. Broil some slices of ham; put a lettuce leaf in a small fancy plate; lay a piece of toast on the leaf; in the center of the toast put a piece of turkey or chicken; on each side of the slice of fowl put a small piece of the broiled ham; cover with another piece of toast, and then lay another lettuce leaf on top. The toast and ham should be hot, the fowl and lettuce cold.

—*Mrs. B.*

CLUB SANDWICHES.

Have some salad—chicken salad, apple, or nut; plenty of crisp lettuce, bread cut thin and buttered lightly, some thin slices of ham, either fried or broiled. Put a layer of bread, then layer of lettuce; spread on some mayonnaise dressing, another layer of bread, then a layer of salad, a layer of lettuce, etc. Continue until the layers are as deep as you wish. Slice like a layer cake. —*Mrs. R.*

JELLY SANDWICHES.

Spread thin slices of buttered bread with quince jelly; sprinkle with English walnuts finely chopped; cover with buttered bread from which crust has been removed; cut into diagonals or triangles.

DEVILED SANDWICHES.

Blanch two ounces almonds, shred fine; fry in butter till brown; add twice the quantity of cold chicken minced fine, two tablespoonfuls of chopped pickle, one tablespoonful of Worcestershire sauce, and a few grains of cayenne pepper; moisten with mayonnaise; spread on bread; cut in any shape desired. —*Modern Priscilla.*

SARDINE SANDWICHES.

Boil four eggs hard and mash fine, one box of sardines (French), remove backbones and tails. Mash and mix with the eggs, using all the oil that comes in the box; add a pinch of cayenne and salt; spread on bread; serve.

EGGS AND CHEESE DISHES.

"There is always a best way of doing anything,
if it be to boil an egg."

OMELET.

Six eggs, whites and yolks beaten separately, one-half pint of sweet milk, six teaspoons cornstarch, one teaspoon baking powder, a little salt; add the whites beaten to a stiff froth; cook in a little butter. —*Mrs. Ludie Fowlkes.*

EGGS FOR LUNCH.

Boil the eggs hard; when cold, take off the shells and divide the eggs lengthwise in halves; take out the yolks, crumbling them in a bowl, adding salt, pepper, mustard, and a little melted butter. When all are well mixed, fill up the hollows of the whites with the mixture, and serve. A small quantity of vinegar to dissolve the salt, pepper, and mustard is nice mixed in, or finely-chopped cucumber pickle.

EGGS WITH CREAM.

Boil one dozen eggs sufficiently hard to slice; have ready some bread crumbs; cover the bottom of baking dish or pan with crumbs; then put a layer of sliced eggs; cover with bits of butter, then salt and pepper, then another layer of crumbs, eggs, and butter until the dish is full, covering the top with crumbs. Pour over the whole a cup of cream; place in moderate oven, and let it slightly brown on top.

—*Mrs. Jno. Underwood.*

SCRAMBLED EGGS.

Pour one cupful of cream into a frying pan; when hot, pour in one dozen eggs, previously broken in a dish; cook slowly, stirring constantly, so that the eggs will be evenly done; season with salt and pepper, and serve hot.

—*Mrs. J. M. Thomas.*

STUFFED EGGS.

Cut in halves hard-boiled eggs; remove the yolks; chop and mix with cold chicken, lamb, or veal. (Some add a very little minced onion, parsley, and a few soaked bread crumbs.) Season and add gravy on the uncooked yolk of an egg; form and fill in the cavities of the cooked whites; put two halves together, roll in beaten egg and bread crumbs; put in wire egg basket, and dip in boiling lard; when slightly brown, take out, and serve with celery or tomato sauce. —*Mrs. W. A. King.*

A NEST OF EGGS.

Pour into a buttered pie plate the stiffly-beaten whites of seven eggs; with spoon make seven little hollows; into these place the whole yolks, one-fourth teaspoon of butter; sprinkle the whole lightly with salt and pepper; bake from seven to ten minutes, and serve hot. —*J. D.*

OMELET.

Beat six eggs separately, whites very stiff; heat on stove half teacup sweet milk; mix to a paste one teaspoon flour with one teaspoon butter. When milk is warm, not hot, thicken with flour and butter paste; then pour into bowl of beaten yolks; lastly, stir in whites very slowly. Pour into buttered frying pan quite hot; do not let burn. When set, turn over with knife, or set in oven to brown; then turn out on hot plate, and serve at once, garnished with parsley.
—*Mrs. T. I. Moore.*

ESCALLOPED EGGS.

Make a force meat of chopped ham (ground is better), fine bread crumbs, pepper, salt, a little minced parsley, and some melted butter. Moisten with milk to a soft paste, and half fill some patty pans with the mixture. Break an egg carefully upon the top of each, dust with pepper and salt, and, if you like, powdered cracker over all. Set in the oven and bake until the eggs are well set, about eight minutes.

SCRAMBLED EGGS.

One tablespoon of butter in stewpan, one cup of sweet milk; when boiling, add six well-beaten eggs, with salt and pepper to taste. Serve upon buttered toast.

—Mrs. J. H. Stewart.

OMELET CHEESE.

Mix one spoonful of flour with enough water to make a smooth paste; then add one pint sweet milk; boil until it begins to thicken; take off and let cool; beat six eggs separately; mix with milk; season with salt and pepper; pour into dish or pan; grate cheese over the top, and bake quickly, just before serving. *—Mrs. Sledge.*

PLAIN RAREBIT.

Half pound of cheese cut fine, two tablespoons of butter, one-fourth teaspoon salt, a few grains of cayenne pepper, half cup of thin cream, yolks of two eggs, one dozen crackers. Melt the butter; add the cheese, salt, and cayenne. When the cheese is nearly melted, add gradually the cream and the egg yolks slightly beaten. Pour over the crackers when thick. *—L. S. Fowlkes.*

WELCH RAREBIT.

Grate three ounces of dry cheese, and mix with the yolks of three eggs; add four ounces of grated ham, and three of butter; beat all together in a mortar, with a dessert spoon of made mustard, a little salt and pepper; toast some thin slices of bread, cut off the outer crust; cut in shapes, and spread the paste thick upon them. Put in stove and brown slightly. Serve hot. *—Mrs. Haley.*

CHEESE STRAWS.

Take one pint of flour and one-half pint grated cheese; mix them, and make a paste with butter as you would for pie; roll thin; cut in strips one-half inch broad and six inches long. Bake a light brown. Place a white napkin on a plate, and pile the straws into a log cabin shape upon it. This is a delicate dish, to be eaten with salads.

—Liddie Roberts.

CHEESE STRAWS.

Six ounces flour, two tablespoons cream, three ounces grated cheese, four ounces butter, one-half level teaspoon salt, one-fourth saltspoon each of pepper and nutmeg, with as much cayenne pepper as can be taken on the point of a very small knife. Mix well, roll thin, cut in thin strips, and bake a light brown. —*Mrs. C. S. Moore.*

CHEESE STRAWS.

Four tablespoonfuls grated cream cheese, four tablespoonfuls flour, one-half small teaspoon red pepper, one teaspoonful salt, and two of water, the yolk of one egg. Roll out thin; cut in narrow strips, and bake on greased letter paper.
—*Mrs. C. A. Wilkerson.*

CHEESE SANDWICHES.

One cup grated cheese, one hard-boiled egg, one tablespoonful of butter, one of dry mustard, a little salt and pepper; cream all the above ingredients together, and spread between thin slices of bread. —*Mrs. E. I. Woodfin.*

BAKED POTATOES WITH CHEESE.

Remove skins from potatoes after baking them; mash in hot bowl; season with salt, pepper, and grated cheese. Refill the skins, place a piece of butter on top of each potato, and brown in the oven.

CHEESE BALLS.

One pound grated cheese, half pound chopped nuts, yolks of two eggs, half teaspoon red pepper. Mix thoroughly; form into small balls, and roll in chopped parsley.
—*Mrs. E. L. Powers.*

CHEESE RELISH.

Put one cup sweet milk in the chafing dish; add half pound cheese cut into small bits; when the cheese is dissolved, stir in very gradually three well-beaten eggs; add a small piece of butter, salt and pepper to taste. This is most delicious for a lunch. —*Mrs. O. L. Shivers.*

VEGETABLES.

"Earth is here so kind, that just tickle her with a hoe,
and she laughs with a harvest."

STUFFED CABBAGE.

Take a head of cabbage; wrap several times with cord to keep it from falling to pieces; drop into a pot of warm (not hot) water; boil gently until the outer leaves are tender; take it out; slice off a piece the size of a saucer; scoop out the center, which is not very done; take what has been scooped out, chop *very fine,* put in a skillet which contains a tablespoon of hot lard; cook until perfectly done; add bits of cold meat minced fine, a cup of cold rice; cook all together a few minutes; season with salt and cayenne pepper; stuff the cabbage with this mixture; place the slice taken from the top over the opening; pour a cup of sweet cream or milk over it. Bake in a moderate oven until a nice brown.

—*Gussie Johnson.*

CABBAGE OR CAULIFLOWER WITH CREAM.

Remove the outer leaves from a small-sized cabbage, and cut the remainder as fine as for slaw. Put the cabbage in a deep vessel, pouring over it one pint boiling water. Cover closely, and allow it to cook rapidly for ten minutes. Drain off the water and add half pint of new milk, or milk and cream; when it boils, stir in a large teaspoonful of wheat or rice flour, moistened with milk; add salt and pepper; and as soon as it comes to a boil, serve. —*Mrs. E. L. White.*

STUFFED CABBAGE.

Select a large, hard cabbage; turn back about eight leaves; cut out inner portion and chop fine; add two eggs, six crackers well rolled, salt and pepper; scald the leaves left on stalk. Take the chopped ingredients, put into these leaves, folding one over the other; put in a bag, tie up, and boil in clear water until tender. Slice through several times, and butter well. Serve in covered dish. —*Mrs. Haynie.*

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SCALLOPED CABBACE.

One quart chopped cabbage; season with salt and pepper; place, in a deep pudding pan, a layer of fine cracker crumbs and a layer of cabbage; dot with butter; alternate with layers of cabbage and crackers, till the pan is three-fourths full; pour over enough sweet cream to make the whole a creamy mass when done. Bake slowly one hour.

—*Mrs. Dennis.*

CABBAGE SLAW.

Chop half medium-sized cabbage very fine; put one cup of sugar, one cup of vinegar on stove and let come to a boil; mix thoroughly the yolk of one egg and one and one-half teaspoons of mustard, adding by degrees the hot vinegar to avoid curdling eggs. When dressing is done, pour over the cabbage; salt to taste. —*Mrs. R. A. Wynn.*

BAKED CABBACE AND CHEESE.

One quart fine slawed cabbage, a pinch of soda, and salt to taste; boil twenty minutes; pour into a colander to drain; make a dressing in a saucepan of one tablespoon of butter, made smooth with one tablespoon of flour; pour over this slowly one cup of cream; stir constantly till done; season with salt and a dash of cayenne pepper; butter a baking dish; spread a layer of cabbage, some of the dressing, and a layer of grated cheese, and so on, until all has been used. Sprinkle lightly over the top with bread crumbs, dot with butter, and bake till nicely browned.

—*Mrs. J. D. Dennis.*

STUFFED ONIONS.

Parboil any number of onions desired until tender, leaving about two layers of the onion; take out the center; chop and mix with bread or cracker crumbs; season with pepper, salt, and butter (mustard if preferred); moisten with milk; fill up onion cups, sprinkle a few dry crumbs on top, and bake a light brown. Serve hot. —*Mrs. J. A. Smith.*

STUFFED ONIONS.

Peel six large onions; boil ten minutes to draw out the strong flavor and loosen the inside; chop this, and season; and add a little sausage meat, bread crumbs, and eggs; mix;

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stuff the onions and steam one hour and a quarter; remove from the brown gravy; cook fifteen minutes more; serve. They can be served as taken from the steamer with drawn butter.

ITALIAN MACARONI.

Melt six tablespoons of butter, add five tablespoons of flour, and pour on slowly, while stirring rapidly; three and one-half cups of stewed and strained tomatoes; season with salt, cayenne pepper, and a very little grated onion. To this add one and one-half cups of macaroni, sprinkled with grated cheese, and turn into a buttered baking dish; cover with bread crumbs, and bake until they are brown.

—*Mrs. Munn.*

BAKED MACARONI.

Take three ounces macaroni; boil tender with a little water in a stewpan. Take a baking dish, warm in it a little butter, and put in alternate layers of macaroni, bits of cheese, salt, pepper, and butter. Beat together one cup milk, one or two eggs; pour over the whole so as to cover ingredients. Bake.

POTATOES IN SEVEN WAYS.

Sunday: Peel, steam, mash; add milk, butter, and salt. Beat until light. Serve. Monday: Bake potatoes in their jackets. If any are left, they may be warmed over; peeling when cold, and then slicing. Tuesday: Peel and bake with roast of beef. Wednesday: Prepare in Kentucky style. Thursday: Peel, steam, and serve whole. Friday—"Potatoes a la Pancake:" Peel, cut in thin slices lengthwise, sprinkle with pepper and salt; fry in butter or lard, turning like griddle cakes. Saturday: Potatoes boiled in their jackets.

TEXAS BAKED IRISH POTATOES.

Boil Irish potatoes; when done, mash; season with salt, pepper, and butter; mince a large onion, mix well through the potatoes; add to this one beaten egg and a cup of milk; stir; put in oven and brown nicely. —*Mrs. C. E. S.*

POTATO RISSOLES.

Mash potatoes; salt and pepper to taste; roll potatoes into small balls; cover them with an egg and bread crumbs; fry

in hot lard until brown; minced tongue or ham may be added with good effect; serve on a flat dish, garnished with parsley.

SARATOGA CHIPS.

Pare and cut in thin slices the quantity of potatoes desired; let stand a while in cold salt water; squeeze water from them, and dry in a napkin; fry in hot lard until a light brown. Serve in an open dish.

POTATOES AU GRATIN.

For one and one-half quarts cooked and chopped potatoes, make sauce as follows: Melt two tablespoons butter in a saucepan; add three tablespoons of flour, and pour in gradually one pint milk, stirring constantly. When thickened and smooth, season with a teaspoon of salt and paprika or cayenne; add two-thirds cup grated cheese, and mix gently with potatoes. Place in baking dish; cover with one-third cup cheese, and brown the top. —*Mrs. Brown.*

SCALLOPED POTATOES—Kentucky Style.

Have a quart of thinly-sliced, raw potatoes; butter a baking dish and put in a layer of potatoes; season with salt, pepper, butter, with a few cracker crumbs sprinkled over; continue in this way until all the potatoes have been used; cover with cracker crumbs, butter, and pour over milk even with top. Bake slowly. —*Mrs. Stewart.*

FRIED SWEET POTATOES.

Boil or bake the potatoes; slice, sprinkle with sugar and flour, and fry in hot lard.

CANDIED SWEET POTATOES.

Place in a buttered baking dish slices of potatoes that have been parboiled; sprinkle with sugar and bits of butter; continue until there are three layers; cover top thickly with sugar; flavor with spice or nutmeg; add one-half cup of water. Bake until syrup candies.

CANNED CORN FRITTERS.

Beat separately three eggs, one tablespoonful each of flour and sugar, one teaspoonful of salt, and half a cup of sweet milk; mix with one can of corn; fry in spoonfuls on griddle. —*Mrs. Wm. Millspaugh.*

STUFFED TOMATOES.

Grind bacon or ham; add tomatoes, cracker crumbs, butter, pepper, salt, and small quantity of onion; cook until thick. Stuff the tomatoes; brown quickly, and serve on toast while hot. —*Mrs. Tucker.*

GREEN CORN FRITTERS.

Three cups of corn, two-thirds cup of milk, three tablespoons flour, one egg, one-half teaspoon baking powder, one teaspoon salt, pepper to taste. —*Mrs. Lee Evans.*

STUFFED TOMATOES.

Select as many sound, ripe tomatoes as required; wash and dry well; cut the top of each without detaching, so that it will serve as a cover; scoop out the inside of each, and put aside until needed. Be very careful not to cut or break the tomatoes. Chop very fine half of a small onion, brown in a saucepan with one spoonful of butter or drippings; add handful of bread that has been soaked and squeezed out; fry a few minutes; then add the tomatoes that were scooped out; fry all together for five minutes; fill the tomatoes with the mixture, cover with the tops, put them in a small pan, pour in one spoonful of soup stock, and place in oven to cook, and brown about twenty minutes. Baste often.

FRIED TOMATOES.

Cut smooth, solid tomatoes into slices; dry each slice, and dust with salt and pepper; beat an egg until very light; add a teaspoonful of boiling water; dip each slice first in the egg, then in bread crumbs; have lard very hot; drop in the slices of tomatoes, fry brown, turn over, take up carefully, and serve hot. —*Mrs. S. A. Nelms.*

TOMATO TOAST.

Peel, slice, and stew ripe tomatoes; season with butter and salt; toast a slice of light bread for each member of the family, and spread the tomatoes on each slice; pour remainder over the whole. Serve hot. A nice breakfast dish.

—Mrs. Geo. W. Thomas.

FRIED OKRA.

Boil the okra in salt water until tender; mash and stir in one egg, salt, pepper, and flour enough to hold together; take up a large spoonful, and fry in hot lard. *—Mrs. Bomar.*

FRENCH CANNED PEAS.

Wash peas; put a large piece of butter in your cooking dish, sugar, salt, and pepper; put in peas and let get hot.

—Mrs. Wm. Millspaugh.

STUFFED GREEN PEPPERS.

Wash green peppers; cut off tops; remove seeds and all inside matter, being careful to leave outer shell whole; soak in cold water until ready for use, at least three hours; soak a few slices of stale bread in cold water until moist; squeeze dry and mash through colander to make smooth; brown half-chopped onion in skillet, with a small tablespoon of fat; stir in bread until thoroughly dry, and add tablespoon of chopped parsley; remove from fire; fill peppers; put tops back on, and place in flat pan; put bits of fresh butter over, and very little water in bottom of pan; baste frequently. Bake half an hour.

STUFFED PEPPERS.

Cut the tops from green or red peppers; remove partitions and seeds; stand in cold water for several hours; drain, and fill with chopped veal, chicken, or beef, a little onion, some bread crumbs; season; mix all well together with melted butter. Put in a pan with one cup or a little more of stock or water. Cover the tops with buttered crumbs. Bake forty minutes. Serve with tomato sauce. *—Mrs. Buckner.*

ASPARAGUS CROUSTADES.

Cut stale bread in two-inch slices, and cut slices in squares, circulars, or diamond-shaped pieces; remove centers, making cases, leaving walls as thin as possible; brush over inside and outside with melted butter, and brown in a moderate oven. Arrange on serving dish, and fill with creamed asparagus.

CREAMED ASPARAGUS.

Wash one bunch asparagus; remove scales, and cut off lower parts of stalks. Cook in boiling salted water until soft, leaving tips out of water for the first ten minutes; drain; cut in one-inch pieces; add to the following sauce: *White Sauce.*—Melt two tablespoons butter; add two tablespoons flour, and pour on, gradually, while stirring constantly, one cup milk; bring to boiling point, and season with one-third teaspoon salt and a few grains of pepper.

—*The Modern Priscilla.*

TURNIPS IN WHITE SAUCE.

Wash and pare turnips and cut in half-inch slices; then cut slices in half-inch cubes; there should be two and one-half cups; cook in boiling salted water twenty-five minutes, or until soft; drain, and add one cup white sauce; sprinkle with one-fourth cup grated mild cheese.

ITALIAN SPAGHETTI.

Put the desired amount of spaghetti on to cook in salt water; when done, remove from fire. Have ready tomato sauce made of strained tomato juice, thickened with one tablespoonful of butter and two tablespoonfuls of flour, highly seasoned with red pepper and Worcestershire sauce. Place a layer of the spaghetti in the meat platter, and then a layer of the sauce over this grated cheese; continue this until all the spaghetti is used; over all sprinkle thickly grated cheese; serve with crackers and dill pickle, in soup plates, as a first course.

CAULIFLOWER WITH CHEESE.

Tie up a head of cauliflower and boil till done; make a dressing of one cup of milk, one tablespoon of butter, creamed with one tablespoon of flour; cook until like thick cream; season with salt, cayenne pepper, and a little chopped

parsley; sprinkle over the head of cauliflower a little grated cheese.

GREEN CORN PUDDING.

Six ears of corn grated or cut fine from cob, one pint sweet milk, two eggs, butter the size of a hickory nut, a little sugar may be added; bake until a light brown.

SCALLOPED EGGPLANT.

Peel and cook done one eggplant; cool, and drain thoroughly; mash with a wooden or silver spoon; make a dressing of cold biscuit, pieces of eggbread, and cold rice. Pour boiling water over this to soften; season well with butter, three or four eggs, salt, pepper, and chopped onion; mix dressing thoroughly with eggplant; pour in a baking dish and brown; serve hot. —*Mrs. H. C. Smith.*

HOW TO BOIL RICE.

Rice should be carefully picked over, washed in warm water, rubbed between the hands, and rinsed several times in cold water. Put one teacupful in boiler, and add one quart boiling water; boil fifteen minutes, not stirring, but taking care it does not burn; add one teaspoon salt; pour in dish, placing a lump of butter in center. To boil rice in milk, put a pint of rice into nearly two quarts of cold milk an hour before dinner; add two teaspoons of salt; boil very slowly, and stir often; cook on back part of stove to avoid burning. Or after cooking, drain carefully and stir in two well-beaten eggs, one tablespoon grated cheese, half tablespoon butter, half teaspoon salt; bake a few minutes in baking pan. Some soak rice an hour or two before cooking.

SOUTHERN RICE.

After thoroughly washing and rubbing the rice, put it in salted water enough to cover it twice over; cook in double boiler; cover closely for fifteen or twenty minutes, until grains are plump, but not mushy; drain off all water possible; replace rice in kettle, allowing it to cook for half hour longer, when it is ready to serve. The grain should be full and soft. During the last half hour it should occasionally be stirred with a fork lightly, and it is improved by standing on back of stove. The Japanese set the rice inside the stove, after having been cooked on top of stove. It dries out, and grains stand apart beautifully.

BREADS.

"We grow like what we eat—
Bad food depresses;
Good food exalts us like an inspiration."

ST. CHARLES BREAD.

Two eggs, one pint of buttermilk, one pint of meal, one tablespoon of butter, teaspoon of soda. Bake quickly.

—*Miss Sallie Myatt.*

CORN BREAD.

One pint sour milk, one egg, one dessert spoon of salt, half teaspoon of soda, two pints of meal.—*Mrs. W. S. J.*

SPOON BREAD.

Make in baking dish; put the vessel on stove with two cups of water; when the water boils, stir into it very slowly one cup of sifted corn meal, one teaspoon of salt, one tablespoon of butter; when it has become quite thick. stir in two or three eggs, one at a time, beating until smooth; then add one cupful of rich sweet milk; cook on top of stove a few minutes, then place inside, and bake until nicely browned.

SPOON BATTER BREAD.

Soak six rolls of light bread in one quart of buttermilk until soft; add three eggs, one teacup of meal, butter size of an egg, and one teaspoon of soda. Bake in baking dish.

CORN MUFFINS.

Two eggs, one pint buttermilk, one teaspoon of soda, one pint of sifted meal, salt to taste; cook quickly.

BROWN BREAD.

Two cups of buttermilk, one cup molasses, one cup of meal, three cups graham flour, one teaspoon salt, heaping teaspoon of soda in warm water; put into a quart pan well greased; let rise one and one-half hours; bake slowly.

—*Mrs. Geo. Cater.*

BROWN BREAD.

One cup corn meal, one of flour, three cups of graham flour, two cups of buttermilk, one cup of molasses, two teaspoons of soda stirred in molasses, and one teaspoon of salt. Cook in one-pound baking powder cans; fill cans half full, set in hot water; steam two hours; take out of water and dry in stove twenty minutes. —*Mrs. Lee Evans.*

GRAHAM BISCUIT.

Two cups graham flour, one cup white flour, one tablespoon sugar, three teaspoons of lard or butter. Mix with sweet milk. —*Mrs. J. T. Murfee.*

BEATEN BISCUIT.

Three pints of sifted flour, three-fourths teacup lard, one teaspoon sugar, one of salt, pinch of soda; mix a rather stiff dough with cold water; beat until blistered; stick evenly; roll out half inch thick, and bake in a moderately hot oven. —*Mrs. Logan Porter.*

BEATEN BISCUIT.

One quart flour, one tablespoon of lard, one teaspoon salt. Mix to a stiff dough, with sweet milk. Beat and work in all the flour possible; roll, cut, and prick evenly. Bake twenty minutes. —*Mrs. J. C. Lee.*

BEATEN BISCUIT.

One quart of flour, one large tablespoon of lard, one tablespoon of butter, a little salt. Mix with warm water or sweet milk, beating with rolling pin fifteen minutes, or until dough blisters; cut round; pierce with fork, and bake. —*Mrs. T. D. Kemp.*

BISCUIT.

One quart of flour, one level teaspoon of soda, one heaping teaspoon of Webb's baking powder, both sifted into flour, salt, two level kitchen-spoons of lard, sufficient buttermilk to make a soft, firm dough. Work until there is a glaze; bake quickly. —*Mrs. W. H. Perkins.*

LIGHT BREAD.

Dissolve one yeast cake in one teacup of warm water; add one cup fresh sweet milk, a teaspoonful of salt, a tablespoonful of sugar; beat in enough flour to make a pretty stiff batter, and beat hard for five minutes. Set the mixture in a warm place overnight, and next morning work in enough flour to handle easily, to which has been added a little salt, sugar, and lard the size of an egg; knead thoroughly, and set aside to rise, after which knead again. Don't use any flour this time, but grease the hands and make into loaves; put into a well-greased pan, and let rise again. Bake in a moderate oven thirty minutes.

—*Mrs. L. J. Blackburn.*

LIGHT BREAD.

One magic yeast cake, one pint warm water, whites of two eggs, two tablespoons lard, and flour enough to make a good, smooth dough. Put in a tin bucket; set to rise in a warm place. Knead well the second time; make in loaves, grease the pan well, and set in stove to rise. When sufficiently risen, bake one hour. —*Miss Mollie Wood.*

PARKER HOUSE ROLLS.

Sift together one quart flour, one tablespoon sugar, one teaspoon salt, and two teaspoons Webb's baking powder; rub in one tablespoon of lard or butter, adding one pint of milk; beat two eggs light, add them, and mix into dough soft enough to handle; turn out on board; roll out, cut, then fold sides together and crimp with fingers. Put close together in greased pan. Sift sugar and cinnamon over top if you like. Bake in a moderate oven at once; serve while hot. —*Mrs. Bettie Gulley.*

SALLY LUNN GEMS.

To one beaten egg add one teacup of milk, pinch of salt, butter size of an egg; melt butter, and into this stir lightly one pint of flour, two teaspoons Webb's baking powder. This quantity will fill twelve muffin rings. Bake quickly in greased tins. Delightful for breakfast.

—*Mrs. W. A. King.*

LOVE PUFFS.

One pint of flour, two eggs, one pint of sweet milk, one light teaspoon of melted lard added to the batter, also one-half teaspoon baking powder. Grease pans (muffin or gem pans), and bake in a quick oven. This quantity for a small family.

SWEET MILK GEMS.

One egg well beaten, one pint of new milk, a little salt, and graham flour, until it will just drop off the spoon nicely. Bake in a hot oven twenty minutes.

SALLY LUNN.

Two eggs, one cup sugar, half cup butter, two cups milk, one teaspoon of baking powder, flour enough to make rather stiff batter. Cook in moderate oven.

—*Mrs. P. Crawford.*

SALLY LUNN NO. 2.

One pint sweet milk, three eggs, one teaspoon of sugar, one and a half pints sifted flour, one ounce butter, one teaspoon of salt, and two teaspoons of Webb's baking powder. Beat the eggs separately until light, warm the milk and butter, then add flour, and beat until smooth; then add yolks, lastly whites. Bake in moderate oven, and serve hot.

A MUFFIN SUGGESTION.

Cream one tablespoon of butter with one teaspoon of sugar and one of salt; into this break an egg; beat well; then add, alternately, flour and milk, little by little, until you have used two cups of flour and one of milk; lastly, two level teaspoons of baking powder. —*Mrs. Wm. Hagerty.*

BATTER CAKES.

One cup of whole-wheat flour, one cup meal, one teaspoon salt, two level teaspoons of Webb's baking powder, one light teaspoon of sugar, and one egg; put all dry ingredients together, and make into a batter with sweet milk, dropping in egg last. —*Mrs. J. C. Lee.*

GERMAN WAFFLES.

One cup of sour milk and one of cream, three eggs beaten separately, one tablespoon sugar, one-half teaspoon salt, one-half teaspoon soda, one teaspoon baking powder, and flour to make a moderate stiff batter. Melt butter size of egg; add whites last, beaten to a froth. Eat with butter and jelly. P. S.—Say grace before eating.

—*Mrs. M. E. Newheart.*

RUSK.

One teacup each of yeast and sweet milk, one tablespoon butter, one teacup of sugar, three eggs, and flour to make a stiff batter. Beat until smooth; let rise sufficiently; knead well, and let rise again; bake. —*Mrs. M. F. Coats.*

BUCKWHEAT CAKES.

One pint of ready prepared buckwheat, one pint buttermilk, two eggs beaten light, and one teaspoon soda.

—*Mrs. J. Hardie Bradford.*

WAFFLES.

Sift together one quart of flour and one teaspoon (light) of salt; dissolve half teaspoon of soda in one or two tablespoons of hot water; stir flour into a pint of buttermilk; add two tablespoons of lard, melted (not hot), and two eggs. When well mixed together, add soda and water. Should the buttermilk be very sour, add an even teaspoon of soda or more. Fried brown in a hot, well-greased iron, these waffles are unsurpassed. Each waffle should be served as soon as done. —*Mrs. T. D. Kemp.*

WAFFLES.

One pint of flour, two eggs, one even teaspoon of soda, a little salt, and buttermilk enough to make batter as stiff as strained honey. Beat in dessert spoon of lard or butter (melted) the last thing. —*Mrs. A. C. Dew.*

YEAST CAKE NO. 1.

Two cups of meal, one of warm water, light bread dough size of biscuit, one tablespoon sugar; let rise, and make out in twelve cakes. —*Miss Mollie Wood.*

YEAST CAKE NO. 2.

One yeast cake, one pone of corn bread, and two quarts of boiled corn.

HOP YEAST.

Boil three Irish potatoes; pass through sieve, using water they are cooked in; set aside to cool; a small handful hops in a cup of boiling water; after both hops and potatoes are cool, mix well; add one tablespoon of salt, one of sugar, three or four yeast cakes, after soaking in a little water. To this add enough flour to make a stiff batter, and set in a warm place to rise. When sufficiently risen, add enough meal to make a stiff dough. Cut in cakes, and put in a warm place for twelve hours, then put in a cool place till dry. —*Mrs. Dunlap.*

HOREHOUND YEAST.

Take four sprigs of horehound; on this pour a cup of hot water; cover, and let stand until it makes a tea; when slightly cool, stir in enough meal to make a stiff dough. Put in a warm place to rise; when risen, make into small cakes, and dry. —*Mrs. M. A. G. Johnston.*

MILK YEAST.

Boil a cup of milk, in which put five tablespoons meal; mix, and let rise. When risen, add a cup of boiled sweet milk and a cup of cold water; add enough flour to make thick batter; to this add two heaping tablespoons sugar, one teaspoon salt. After this rises, make yeast into soft dough, add tablespoon of lard, and a little more salt.

—*Mrs. A. C. Dew.*

YEAST POWDERS.

1 pound of cornstarch.
1 pound of soda.
¾ pound tartaric acid.

YEAST POWDERS.

1 pound cream tartar.
½ pound soda.
1 pound of flour.
Sift five times together.

BAKING POWDER.

12 ounces cream tartar.
4 ounces soda.
4 ounces flour. —*Mrs. J. B. Shivers.*

DAINTY DESSERTS.

"Custards for supper and an endless host
Of syllabubs and jellies and mince pies
And other such ladylike luxuries."

CHARLOTTE.

One pint cream whipped light, one-half ounce gelatin dissolved in a little milk, whites of two eggs beaten stiff, one small teacup sugar; flavor with Webb's extract; sweeten the cream and flavor; whip the cream; add slowly the gelatin; lastly, fold in the whites; pour into mould.

—*Mrs. Huey.*

CHARLOTTE RUSSE.

One quart of rich cream thinned with one quart of rich sweet milk; flavor with vanilla; churn to a stiff froth, and put in a sieve to drip; as it drips, continue to churn and drip until all has been used. One and one-half pints of sugar, yolks of four eggs, and one pint of sweet milk; make a custard of this. Cook until done three-fourths of a box of gelatin dissolved in a little sweet milk; pour into the custard, then strain. When cold, but not congealing, stir in the cream already churned, and pour into moulds. Very nice.

—*Mrs. Hanna.*

CHARLOTTE RUSSE.

Separate the yolks and whites of six eggs; stir into yolks one-half pound sugar; beat whites to a stiff froth; whip a quart of sweet cream; stir into the yolks and sugar, alternately, the whites and whipped cream; flavor with Webb's extract; add one-half box gelatin dissolved in a little warm water. Have everything ready before you begin to mix.

—*Miss L. A. Hornbuckle.*

COOKED CHARLOTTE RUSSE.

Three-fourths box of gelatin, one pint milk; let the gelatin swell; add beaten yolks of eight eggs and one cup of sugar; cook until done; then let it get cold. Beat the

whites of the eight eggs, fold in one-half cup of sugar and one teaspoon of vanilla, also one quart whipped cream. Good.

—Mrs. G. P. L. Reid.

CHOCOLATE CHARLOTTE.

Soak one-fourth box of gelatin in one-third cup of cold water for two hours; whip one pint of cream to a froth; put in a bowl and set in ice water; put one-half ounce chocolate (shaved) into a small pan, with two tablespoons of sugar and one of boiling water. Stir over a hot fire until smooth and glossy; add to this a gill of hot milk and the gelatin; stir until the gelatin is dissolved; sprinkle a half cup of powdered sugar over the cream; now add the chocolate and gelatin mixture, and stir gently until it begins to thicken. Line a mould with lady fingers, and when the cream is so thick it will just pour, turn it into the mould. Place on ice for an hour or more, and at serving time turn out on flat dish. *—Mrs. M. Brown.*

BAVARIA SOUFFLE.

Slice a sufficient number of bananas in a buttered pan; sweeten to taste, and flavor with lemon juice; make a custard of one quart sweet milk, the yolks of four eggs, and one-half cup of sugar. Pour while hot over bananas: cook with meringue, and brown in a slow oven; serve cold.

ORANGE SOUFFLE.

One dozen oranges; after removing skin and seed, cut fine; put in a shallow pan a layer of alternate orange and sugar until all is used. Four eggs (whites), two tablespoons sugar, two teaspoons of vanilla, beaten well together, and spread over the oragnes. Bake a light brown; serve cold, with whipped cream. Nuts added improve it very much.

—Mrs. J. Hardie Bradford.

PRUNE SOUFFLE.

One-third of a pound of prunes, whites of five eggs, one-half teaspoon of lemon juice; soak the prunes overnight in cold water, and cook until soft; rub through a colander; add sugar, and cook five minutes longer, until it is the consistency of marmalade; when cold, mix with eggs after being beaten very firm; serve with whipped cream.

—Mrs. John Houze.

PINEAPPLE CROUSTADES.

Cut sponge cake into cubes suitable for serving; remove centers, leaving a case; fill with grated pineapple, over which is poured a boiled custard flavored with pineapple extract.

CHERRY CROUSTADES.

The same, using pink cake, iced with pink icing; remove centers while icing is still soft; sprinkle grated cocoanut, and fill with whipped cream and red cherries; serve.

—*Mrs. J. B. Hatchette.*

MALAGA GRAPE SALAD.

Cut grapes lengthwise; remove seeds, and to one pint prepared this way add one-half cup of English walnuts broken up and one pint of oranges cut in small pieces. Use a boiled custard thinned with whipped cream. A little pineapple adds very much to it.

—*Annie Pierson.*

APPLE FLOAT.

Peel and core one dozen large apples; let them cook until they can be pierced with a straw; beat with an egg beater until very smooth; sweeten to taste; add one well-beaten white of egg to every cupful of apple; flavor with nutmeg; place in a dish, and dot over with small specks of red jelly. —*Mrs. Rosa Sellers.*

ANGEL'S FOOD.

The whites of two eggs beaten to a stiff froth; mix with it one-half gallon of rich cream; sweeten to taste; flavor with vanilla; beat the whole until very thick and light; then put alternate layers of this and grated cocoanut until the bowl is filled. —*Miss Sallie Myatt.*

DESSERT OF PRUNES.

One pound of stoned prunes, eight eggs (whites only) beaten to a stiff froth, four tablespoons of powdered sugar; prunes steamed until tender, and mashed; mix thoroughly with eggs, and bake a light brown; and when cold, serve with whipped cream. —*Mrs. G. P. L. Reid.*

BAVARIAN CREAM.

One pint of hot cooked cranberries, one cup granulated sugar, one-half box of gelatin soaked in one-half cup cold water. Press berries through a sieve, and add the sugar and melted gelatin; set the dish containing this in a pan of ice water, and stir until it thickens; add a cup of milk, also a cup of cream whipped light; mix all, and turn into a mould. Serve with cream piled on center.

—Mrs. J. P. Haley.

STUFFED BAKED APPLES.

Core any number needed; fill with sugar, seeded raisins, blanched almonds; place in a pan with water one-half the depth of fruit, with a generous addition of sugar—that is, a spoonful to each apple. Bake until done in a moderate oven. Lift them, and pour syrup around the apples. Serve with whipped cream. Blanched almonds piercing the apples thickly before being baked are pretty and good.

—Miss Natalie Perkins.

ICED APPLES.

Pare and core one dozen large apples; fill with sugar, a little nutmeg, and butter; bake until nearly done; let cool, and remove without breaking; pour off juice; ice top and sides with icing; serve with cream. *—Mrs. W. A. King.*

FRUIT SALAD.

One dozen oranges, one-half dozen bananas, two pounds grapes, one can pineapple; all fruit cut fine and sweetened to taste. Arrange in alternate layers; serve with whipped cream. This is excellent. *—Mrs. John Houze.*

A DISH OF SNOW.

One cocoanut, five eggs, whites beaten stiff; add to this two tablespoons of sugar, beating to a stiff cream, one pint cream; add grated cocoanut, and serve. *—Mrs. Miree.*

APPLE FLOAT.

Select large, ripe apples; peel and grate; to every apple add one tablespoon of sugar and the white of one egg; beat until it is very light; flavor, and serve with cream.

—Mrs. Jack Thorington.

APPLES A LA JELLY.

One pound of apples, one pound sugar, one pint of water; cook apples until tender; make a syrup of sugar and water; add one-half ounce gelatin to syrup, and boil a little longer. Cool off a little, and pour over apples. —*Mrs. H.*

DATE PUDDING.

To one cup of milk add one cup of molasses and one-third cup of melted butter; add this to three cups of flour, three teaspoons baking powder, one-half teaspoon salt, one teaspoonful each of cinnamon, cloves, and allspice, a little nutmeg; add three-fourths of a pound of dates that have been stoned, chopped, and dredged with flour. This recipe can be used for fig pudding by substituting one-half pound chopped figs for the dates. Steam two and a half hours in a buttered mould. —*Mrs. Buckner.*

FILLED APPLES.

Cut off tops of as many apples as are required; core, remove the seed, and scrape; to the scraped apple add a handful of raisins, chopped almonds, the rind and juice of one lemon, a little cinnamon, and sugar to taste. Fill each apple with this mixture; replace the tops, and stew the apples in a little wine and water, and some sugar added; baste often. When the apples are done, without breaking, lay them in a dish; cook syrup until thick, and serve on apples. —*Mrs. R. G. Patrick.*

AMBROSIA.

Four large, sweet oranges peeled and chopped, one cocoanut grated, one pineapple chopped fine; alternate layers of each, with sugar sprinkled on. One pound of white grapes peeled and stoned greatly adds to this. Place on ice until ready to serve. —*Bessie L. Sheldon.*

BLANCH MANGE.

One cup of starch, one quart sweet milk; sweeten to taste, and put it on to boil; pour enough cold milk on the starch to dissolve it; then stir it into the boiling milk; continue to stir two or three minutes, until it thickens. Pour into moulds; when cold, serve with cream and jelly.

—*Mrs. Johnson.*

TRILBY.

One quart of cream whipped stiff, one-half pound marshmallows pulled into pieces, one-half cup sugar, one banana, two oranges, one-half can sliced pineapple; all fruit cut fine and mixed with cream. Serve with cherries.

—*Mrs. John Houze.*

STRAWBERRY SHORTCAKE.

Three cups of flour, two quarts berries, one cup of butter, one yolk of egg, two level teaspoons of baking powder; salt to taste; mix flour with milk or water, handling as little as possible; bake in biscuit pan. When done, split and butter each side; cream butter and sugar together, and slightly mash berries and place between crusts. The crusts take about one-half hour to bake. Serve with whipped cream.

—*Miss Haxworth.*

RICE SNOWBALLS.

Boil one pint of rice until soft in two quarts of water, with teaspoon salt; put in small cups, and when perfectly cold, place in a dish. Make a boiled custard of yolks of three eggs, one pint sweet milk, and one teaspoon cornstarch, three tablespoons sugar; flavor with lemon. When cold, pour over rice balls half an hour before serving; serve.

PUDDINGS, CUSTARDS, AND PIES.

POOR MAN'S PLUM PUDDING.

One cup chopped suet or butter, one cup sour milk, one cup molasses, three cups flour; one teaspoon each of allspice, cloves, cinnamon, soda; one pound raisins. Steam three hours, and serve with hard sauce.

—*Mrs. G. P. Brannon.*

PLUM PUDDING.

Twelve ounces each of bread crumbs, raisins, currants, sugar; four ounces citron, six of flour, sifted over fruit; one quart sweet milk, twelve ounces of suet chopped fine; scald milk and pour over bread crumbs; season with cinnamon, nutmeg, wine, or brandy. A little candied orange peel improves it. Boil for three or four hours in a mould. Serve with hard sauce, flavored to taste.

—*Mrs. Robinson.*

TAPIOCA PUDDING.

One cup tapioca soaked overnight, five cups sweet milk, six eggs; sweeten to taste, and flavor with vanilla; pour in pan; cook; and when done, make a meringue of whites of two eggs sweetened and flavored. Brown lightly; serve cold.

—*Mrs. A. P. Miree.*

BISCUIT PUDDING.

Grate four cold biscuits; pour over them one-half cup milk, and let stand ten minutes; beat together four eggs, one cup sugar, butter size of an egg; add to soaked bread. Bake in pudding dish; when done, spread on top jelly and meringue. Brown again, and serve hot.

—*Mrs. George Thomas.*

CORNSTARCH PUDDING FOR BABIES.

One cup sweet milk, one teaspoon sugar; while scalding milk, add sugar and cornstarch, moistened with a little of the hot milk. Cook until quite thick, stirring often. Strain, and flavor with a few drops of vanilla. Serve cold or warm. Fine for teething babies. —*Mrs. L.*

SWEET POTATO PUDDING.

Boil potatoes until done; beat to a cream one pound sugar, one pound butter, two pounds potatoes mashed fine; to this add five eggs, one wineglass of wine, one-half pint sweet milk. Bake on a crust. —*Mrs. O. L. Shivers.*

MRS. LAWSON'S SUNDAY PUDDING.

One quart cream in double boiler; when hot, add four eggs, leaving out whites of two, four light tablespoons of cornstarch, one cup sugar; mix all well together, stirring constantly till thick as mush; flavor. Line bowl with cake, and fill with the above mixture; then cover with a layer of cake. Frost by adding to the beaten whites one-half cup sugar; brown in the stove, and serve cold.

VINEGAR CUSTARD.

Four tablespoons vinegar, one small cup butter, two cups sugar; put this mixture on the stove; let it come to a boil; then stir in one tablespoon of flour; beat four eggs, and pour the mixture slowly into them; pour into two custard plates lined with pastry, and bake in a moderate oven.

—*Mrs. J. W. Airhart.*

TRANSPARENT CUSTARD.

Yolks of two eggs, one tablespoonful of butter, half cup sugar, one cup of milk; mix; boil, stirring in one heaping tablespoonful of cornstarch dissolved in one-half cup of sweet milk; cook until thick; remove, and add half teaspoon of Webb's vanilla. Pour into crusts; then, after baking, add a meringue made of the whites of the two eggs and two tablespoons of sugar. Bake slowly.

—*Mrs. Maggie Pattison.*

CHOCOLATE CUSTARD.

One pint sweet milk, one cup grated chocolate (Baker's), two eggs, one cup sugar, one tablespoon cornstarch; boil milk, stir into it the yolks and sugar beaten together; add cornstarch and chocolate, after having dissolved both in a little water; stir constantly until it thickens, then pour into pan lined with puff paste; bake. Make meringue of the whites; spread over top, and brown slightly.

—Mrs. Rook Blackburn.

BUTTERMILK CUSTARD.

Four eggs, two cups buttermilk, one teaspoonful butter, two tablespoons flour; flavor to taste; bake on crusts in pie pans. *—Mrs. Donovan.*

EGG CUSTARD.

Four eggs beaten separately, one cup rich cream, two tablespoons butter, two cups sugar; flavor; pour the mixture into three rich crusts, and bake. *—Mrs. Smith.*

JELLY CUSTARD.

Six eggs, one tumbler jelly, one of sugar, one-fourth pound of butter. Beat eggs separately; mix butter and sugar, yolks, jelly, and, lastly, the whites; bake on pastry.

—Mrs. J. M. Bates.

JUDSON CUSTARD.

One-half cup sugar, half cup butter, one cup sweet milk, three eggs, three tablespoons flour. Beat eggs separately; mix butter, sugar, flour, yolks, milk, and, lastly, whites of eggs. *—Miss L. A. Hornbuckle.*

CHESS CAKE.

Yellows of eggs left from white cake and icing (from ten to fifteen eggs), one-half pound butter, two cups sugar, two tablespoons meal; flavor with Webb's extract of vanilla; add a little citron cut in thin slices or orange peel preserves. Rich crust. *—Mrs. Tucker.*

COCOANUT PIE.

Half pound grated cocoanut, three-fourths pound white sugar, six ounces butter, whites of five eggs, one teaspoon

nutmeg; beat butter and sugar well; add cocoanut, with as little beating as possible; whip in the stiffened whites of eggs quickly, and bake in open crusts. —*Bessie L. S.*

PRUNE PUDDING.

One pound stewed prunes, one cup sugar, whites of nine eggs; drain juice from prunes; stone and mash fine, adding sugar; add well-beaten eggs gradually; put into a mould, and boil two hours. Serve cold, with whipped cream flavored with wine. —*Mrs. Woodfin.*

SOUFFLE PUDDING.

Four eggs, four tablespoons flour, two tablespoons sugar, butter size of an egg, pinch of salt, one cup of milk; mix flour, sugar, butter, and milk in a vessel over fire; cook until creamy; remove, and add the well-beaten yolks; fold in the well-beaten whites, and bake. Serve with butter sauce.
—*Mrs. Haynie.*

QUEEN OF PUDDINGS.

One quart sweet milk, three light tablespoons of uncooked rice, one cup of chopped raisins, butter size of walnut; cook two hours with slow fire, stirring constantly.
—*Mrs. H.*

LEMON CUSTARD.

Five eggs, one cup sugar, one of milk, two tablespoons flour, two heaping teaspoons butter, juice and grated rind of one lemon; beat yolks; add ingredients, and cook on pastry. Make a meringue of the whites with three tablespoons sugar; brown lightly in the stove.
—*Mrs. Reid.*

LEMON PIE.

One grated rind and juice of lemon, yolks of two eggs, one heaping tablespoonful of cornstarch, one cup sugar, one pint boiling water. Cook in double boiler until thick as jelly. Have the crust baked before putting in the jelly. Make meringue of whites; spread on the pie; return to oven, and bake a light brown. —*Mrs. P. B. Harrell.*

MOLASSES CUSTARD.

One cup molasses, three-fourths cup of sugar, four eggs, two tablespoons of butter, one teaspoon cornstarch or flour.

JEFF DAVIS CUSTARD.

Three eggs, one cup of butter, three of sugar, and one of cream; if too thin, add flour or cornstarch, and bake on rich pastry. —*Mrs. Willis Edwards.*

SLICED APPLE PIE.

Line pie pan with a rich crust; sprinkle on this crust a little sugar; fill with tart apples sliced thin; then add four or five tablespoons of sugar, according to the ripeness of the apples; add a few small bits of butter, a little powdered cinnamon or nutmeg, two tablespoons of water; put on top crust; prick with a fork. When the two crusts have been securely fastened together, take a strip of old white cloth, about one inch wide and long enough to go around the pan; dampen it sufficiently to make it adhere to the outer edge of crust. This prevents the edge of pie from scorching. Bake from one-half to three-quarters of an hour; when done, remove strip from crust. —*Mrs. W. A. King.*

APPLE CUSTARD PIE.

Peel sour apples, and stew until soft and not much water left in them; rub through a colander; take a sufficient quantity for three pies; add three beaten eggs, one cup butter, one of sugar; flavor with nutmeg. —*Mrs. R. A. Wynn.*

PUMPKIN PIE.

Take a good, ripe pumpkin; slice, peel, cut up fine; put in a pot; add water to cover; simmer until perfectly soft, like mush; then cook dry; then run through a sieve. To one quart put one teacup of sugar; sweeten to suit the taste; season with cinnamon and nutmeg; add one-half teacup sweet milk, and, if you have them, one cup of seeded raisins chopped fine adds to the richness of your pies.

—*Mrs. W. J. S. Johnson.*

MINCE-MEAT.

One beef tongue, two pounds apples; one pound each of sugar, raisins, currants, and butter; three-fourths pound citron, one pint each of wine and brandy, one nutmeg, one-fourth ounce of cloves, one-fourth ounce cinnamon, one teaspoonful salt, and one large orange. None better.

—*Miss Riggs.*

MINCE-MEAT.

Two pounds finely-cut raisins, two of beef, four of apples, one of citron, two of butter, one tumbler molasses; one pint each of wine, brandy, and blackberry cordial; two nutmegs, one tablespoonful cloves, one of spice. Work well together, as for sausage meat. —*Mrs. England.*

SAUCES FOR PUDDINGS.

WINE SAUCE.

One cup of butter, two cups of sugar, one glass of wine. Cream the butter and sugar together; put in double boiler, and let boil. —*M. F. C.*

VELVET SAUCE.

Half cup of butter (a little less will do), one cup of sugar, cream very lightly together. To this add half cup of sweet milk, gradually—that is, one spoonful at a time, stirring well. Place the whole over a boiler or teakettle; stir until smooth; flavor to taste. Most important to keep well stirred. —*Mrs. J. B. Shivers.*

HARD SAUCE.

Three cups of sugar and one cup of butter; cream well together; when light, add three-fourths cup of wine, juice of one lemon, two teaspoonfuls of nutmeg; beat until of a creamy consistency; set on ice until pudding is served.

—*Mrs. W. J. S. Johnson.*

CUSTARD SAUCE.

Yolks of three eggs, one and one-half cups of milk, four tablespoonfuls of sugar, one teaspoonful of vanilla; beat yolks until light; add sugar and milk; put on fire in a double boiler; let scald; stir until slightly thickened; remove from the fire; flavor, and add one cup of cream.

—*Mrs. J. T. Ellis.*

VANILLA SAUCE.

Put one-half pint of milk in a saucepan over the fire; when scalding hot, add the yolks of three eggs, stirring in four ounces of sugar. When thick as boiled custard, take from the fire, cool, add one tablespoonful of vanilla and the whites beaten to a stiff froth.

CRANBERRY SAUCE.

Put three pints of washed cranberries in a stewpan; on top of berries put three cups of sugar and three wineglasses of water; cover closely, and cook ten minutes; do not stir; remove scum. —*Mrs. L. S. Fowlkes.*

CREAMY SAUCE.

One and one-fourth cups butter, one-third cup sugar, three cups of cream. Cream butter and sugar slowly, then add wine and cream. Heat if it curdles.

—*Mrs. H. J. McDonald.*

BRANDY SAUCE.

Mix one-half cup of sugar, one-half tablespoon cornstarch, and a few grains of salt; add one cup of boiling water, and let boil five minutes. Remove from fire, and add one tablespoon lemon juice and two tablespoons brandy; color with fruit red.

SHERRY SAUCE.

Cream one-half cup butter; add, gradually, one cup of powdered sugar, while continuing the heating. Put over hot water and beat vigorously while adding the whites of two eggs, beaten until stiff. When sauce is like heavy cream, remove from fire and cool. Just before serving, add few grains of salt, four tablespoons sherry wine, and one-half cup of heavy cream beaten until stiff.

TRANSPARENT PUDDING SAUCE.

One egg, one cup sugar, one teaspoonful flour, one large spoon butter; beat all together; pour in cup of boiling water; cook until thick; then add spoonful of lemon.

—*Mrs. N. A. Morgan.*

CAKES.

"Let the appetite be obedient to reason."

TABLE OF WEIGHTS AND MEASURES.

One pint of liquid.....one pound.
Two cups of granulated sugar.....one pound.
Two and one-half cups of powdered sugar.....one pound.
Four cups of flour.....one quart or one pound.
Two heaping cups of butter.....one pound.
Four tablespoons .....one wineglass.
Two wineglasses .....one gill.
Four gills .....one pint.
One tablespoonful of butter.....one ounce.
Two tablespoonfuls of flour.....one ounce.
Butter size of an egg.....two ounces.

SILVER CAKE.

10 eggs, whites only.
2 cups sugar.
1 cup butter.
4 light cups flour.
½ cup sweet milk.
2 teaspoonfuls of Webb's baking powder.
Flavor. —*Mrs. L. S. Evins.*

SILVER CAKE.

7 eggs, whites.
2 cups powdered sugar.
2-3 cup of butter.
½ cup of sweet milk.
3 cups of flour.
2 teaspoonfuls of baking powder.
¼ teaspoonful of vanilla.
Bake in loaf for half an hour. —*Mrs. Clara Huey.*

SILVER CAKE.

8 eggs, whites.
2 cups sugar.
4 cups of flour.
1 cup of butter.
1 cup of sweet milk.
1 teaspoonful Webb's baking powder.
Flavor to suit taste. —*Mrs. E. M. Blackburn.*

POUND CAKE.

1 pound of butter.
1 pound of flour.
1 pound of sugar.
12 eggs, leaving out yolks of two.

Cream flour and butter together; beat yolks until very light; add sugar and eggs together, then flour and butter, lastly whites beaten well, one small teaspoonful of Webb's baking powder, half cup of brandy, or any of Webb's extracts if preferred. Bake in moderate oven for one hour.

WHITE CAKE.

5 eggs, whites only.
2 cups sugar.
2½ cups flour.
½ cup butter.
1 cup sweet milk.
1 teaspoonful of Webb's baking powder.
Flavor. —*Mrs. E. L. Barker.*

WHITE CAKE.

6 eggs, whites.
2 cups of sugar.
1 cup of butter.
3 heaping cups of flour, sifted.
1 teaspoonful Webb's baking powder.
1 cup of cold water.
Flavor. —*Mrs. A. P. Miree.*

WHITE CAKE.

8 eggs, whites.
2 cups of sugar.
1 cup of butter.
3½ cups of flour.
1 cup of milk.
2 teaspoonfuls of Webb's baking powder.

Flavor with rose water. —*Mattie Craig.*

WHITE CAKE.

11 eggs, whites.
3 cups of flour.
2 cups of sugar.
1 cup of butter.
1 cup of milk.

Mix the butter, sugar, and milk; add the eggs and flour, two teaspoonfuls of baking powder, and a pinch of salt. Flavor to taste with Webb's extract.

—*Mrs. W. E. Curb.*

BLACKBERRY JAM CAKE.

1 cup of sugar.
¾ cup of butter.
1½ cups of flour.
3 eggs.
3 tablespoonfuls of sour cream.
1 teaspoonful of soda.
1 cup of jam.

Nutmeg and spices to taste. Stir all together, and bake.

—*Mrs. W. H. Ivey.*

EGGLESS FRUIT CAKE.

1 cup of sugar.
½ cup of butter.
1 cup of sour milk.
2 cups of flour.
1 cup of seeded raisins.
1 teaspoonful of soda.
1 teaspoonful of cinnamon.
1 teaspoonful of cloves.
1 teaspoonful of nutmeg. —*Mrs. G. P. Brannon.*

FRUIT CAKE.

1 pound of butter.
2 tablespoonfuls of lard.
1 pound of dark brown sugar.
12 eggs.
¼ pound of flour.
½ pint of molasses.
1 teaspoonful of baking powder.
½ teaspoonful of cloves.
1 tablespoonful of cinnamon.
1 tablespoonful of allspice.
1 tablespoonful of mace.
1 tablespoonful of orange peel.
1 tablespoonful of ginger.
2 nutmegs, grated.

After batter is made, add spices and a glass of brandy. Have dredged four pounds of raisins, three pounds of currants, two pounds of citron, which are added to batter. Fill pan within an inch of top, and bake slowly five hours.

—*Mrs. J. W. Hurt.*

FRUIT CAKE.

10 eggs.
1 quart of flour.
1 pint of sugar.
1 pint of butter.
1 pint of good whisky.
1 teaspoonful of soda.
2 pounds of raisins.
2 pounds of currants.
½ pound of citron.
1 pound of dried figs.
1 cup of nuts.
1 slice of crystallized pineapple.

Flavor to taste with nutmeg, allspice, cloves, cinnamon, ginger, and have fruit dredged before adding to cake. Beat eggs together very light. This makes two nice-sized cakes.

—*Mrs. J. Hardie Bradford.*

FRUIT CAKE.

1 pound of flour.
1 pound of sugar.
¾ pound of butter.
10 eggs.
2 pounds of raisins.
2 pounds of currants.
1 pound of citron.
1 pound of blanched almonds.

Beat the yolks of eggs with sugar; add to them the butter and flour creamed together; then add whites beaten to stiff froth. Stir into batter half ounce nutmeg, one-fourth ounce of mace, two teaspoonfuls of cinnamon, one teaspoonful of cloves and allspice, one cup of brandy or strong coffee. Dredge fruit well. Bake three or four hours.

—Mrs. A. C. Dew.

BLACK FRUIT CAKE.

12 eggs.
1 pound of brown sugar.
2 pounds of currants.
¾ pound of citron.
1 pound of almonds.
1 pound of butter.
1 pound of flour.
2 pounds of seeded raisins.
1 pound of chopped nuts.
1 tablespoonful of each extract you have.
1 wineglass each of brandy and black coffee.
1 tablespoonful pulverized mace, allspice, cinnamon.
2 nutmegs, grated.
½ teaspoonful cloves.

Brown the flour until a light snuff color. Make a batter of sugar, butter, eggs, etc.; add dredged fruit, blanched almonds (cut fine), and, lastly, extracts. Bake in slow oven three hours. Do not turn out of pan until cold.

—Mrs. J. A. Moore.

BLACK FRUIT CAKE.

1 pound of flour.
1 pound of sugar.
1 pound of butter.
12 eggs.
3 pounds of raisins.
3 pounds of currants.
1 pound of citron.
1 tumbler of wine and whisky mixed.
1 nutmeg.

Cinnamon, cloves, allspice to taste, one cup of sour cream, with a small teaspoonful of soda stirred into it. Then mix in the cake one teaspoonful of rose extract. Dredge fruit.

—*Mrs. E. T. Robinson.*

WHITE FRUIT CAKE.

16 eggs, whites.
1 pound of flour.
1 pound of sugar.
¾ pound of butter.
1 large cocoanut, grated.
1 pound of citron.
1 pound of almonds, blanched and split.

Flavor to taste. —*Miss L. A. Hornbuckle.*

WHITE FRUIT CAKE.

12 eggs, whites.
1 pound of butter.
1 pound of sugar.
1 pound of flour.
2 pounds of citron, some sliced, some chopped fine.
2 grated cocoanuts.
1 wineglass of wine.
1 tablespoonful of mace and cinnamon.
2 tablespoons of baking powder.

Do not bake as long as the black fruit cake.

—*Mrs. Haynie.*

FEATHER CAKE.

1 egg.
1 cup of sugar.
2 cups of flour.
¼ cup of butter, melted.
1 cup of milk.
2 teaspoons of baking powder.

Flavor with Webb's extracts.

MARGUERITES NO. 1.

Beat the whites of three eggs very stiff; stir in powdered sugar until thick enough for frosting; then add a cupful of chopped hickory or English walnut meats, one-half cup of chopped citron, and one cup of chopped raisins. Spread on wafer crackers, and place in the oven until a delicate brown.

MARGUERITES NO. 2.

Make icing, and fill with nuts; spread on lady fingers or snowflake crackers, and brown lightly.

—*Mrs. Tucker.*

GEN. GORDON CAKE.

10 eggs.
1 pound of sugar.
1 pound of cornstarch.
2-3 pound of butter.
1 teaspoonful Webb's baking powder.

Cream butter and sugar together; break in one egg at a time; beat well; then add cornstarch and baking powder. Flavor, and bake quickly. —*Mrs. Kate Cunningham.*

LUNCH CAKE.

1 egg.
1 scant cup of sugar.
1½ cups of flour.
1 tablespoonful of butter.
¾ cup of milk.
1 teaspoonful of baking powder.

Flavor and bake. —*Mrs. Fanny N. Underwood.*

CUP CAKE.

1 cup of butter.
2 cups of sugar.
3 cups of flour.
1 cup of milk.
4 eggs.
2 teaspoonfuls of Webb's baking powder.

CHOCOLATE CAKE.

¼ square of chocolate.
2 cups of sugar.
2½ cups of flour.
1 cup of milk.
1 tablespoon of butter.
4 eggs.
2 teaspoons of baking powder. —*Mrs. L. L. Lee.*

DROP CAKE.

3 eggs.
1 cup of sugar.
½ cup of butter.
2 cups of flour.
3 tablespoons of milk.
1 teaspoonful Webb's baking powder.

Flavor with vanilla. Drop in a greased pan far enough apart not to run together in baking, allowing one teaspoonful of batter to a cake; bake in a quick oven. The batter should be thick enough not to spread when put in oven.

—*Miss Willie Wyatt.*

ANGEL FOOD CAKE.

11 eggs, whites.
1½ cups of sugar, sifted seven or eight times.

One teaspoonful of cream tartar, sifted with one cup of flour, a pinch of salt, and two teaspoonfuls of vanilla. Beat the whites to a stiff froth; then add sugar. In five minutes add flour; beat as little as possible.

—*Mrs. E. T. Robinson.*

RED AND WHITE CAKE.

3 eggs.
1½ cups sugar.
½ cup of butter.
½ cup of milk.
2 cups of flour.
1 teaspoonful of cream of tartar.
½ teaspoonful soda.

RED PART.

1 yolk of egg.
½ cup of red sugar, or sugar to which fruit color is added.
2 tablespoons of sweet milk.
2 cups of flour.
½ teaspoon of cream of tartar.
¼ teaspoon of soda.

—Miss Lena Jarrett.

CORNSTARCH CAKE.

6 eggs.
1 pound of cornstarch.
1 pound of sugar.
¾ pound of butter.

Cream butter and sugar together, breaking in one egg at a time, beating mixture hard all the time. Flavor with Webb's extract. If a little too stiff, add cold water or milk.

—Mrs. J. B. Hatchette.

ORANGE CAKE.

6 eggs, beaten separately.
1 cup of butter.
1 cup of milk.

Five cups of flour, into which sift one heaping teaspoonful Webb's baking powder. Cream butter and sugar together; then add milk; then flour; whites last. Flavor to taste.

FILLING.—Take the whites of three eggs; beat well; add one and one-half cups of sugar. Cut or grate three oranges in the icing.

—Mrs. J. E. Lawley.

ELEGANT CAKE.

1 cup of butter.
2 cups of sugar.
3½ cups of flour.
½ cup of milk.
7 eggs, whites.
2 teaspoons of baking powder.

Flavor, and bake in layers. —*Mrs. W. J. Gulley.*

MARBLE CAKE.

4 eggs, whites, well beaten.
1 cup of sugar.
½ cup of butter.
½ cup of milk.
2 cups of flour.
½ teaspoon of soda.
1 teaspoon of cream of tartar.

DARK PART.

4 eggs, yolks.
1 cup of brown sugar.
½ cup of molasses.
½ cup of buttermilk.
1 teaspoonful of soda.

Use to taste all kinds of spices; put in alternate layers in pan. —*Mrs. Geo. Bell.*

COFFEE CAKE.

3 eggs.
1 cup of butter.
2 cups of sugar.
1½ pints of flour.
1 cup of very strong coffee.
1½ teaspoons of baking powder.
1 cup of raisins, chopped fine.
½ cup chopped citron.
10 drops extracts, nutmeg, and allspice.
½ cup of milk.

Cream butter and sugar together, into which sift flour and baking powder; add eggs and other ingredients, separately. Bake in loaf. —*Mrs. J. W. Airhart.*

COFFEE CAKE.

2 eggs.
1 cup of brown sugar.
½ cup of butter.
½ cup of strong coffee.
½ teaspoon each of cinnamon, nutmeg, and cloves.
1 teaspoon of soda and cream of tartar.
½ cup of currants.
½ cup of raisins.
2 cups of flour.

SMALL CHOCOLATE CAKES.

½ cup of butter.
1-3 cup of Baker's cocoa.
3 eggs.
1 cup of sugar.
1 cup of flour.
3 level teaspoons of baking powder, sifted in flour.
½ cup of water.

Cream butter and cocoa together; add yolks of eggs; beat well; add sugar, then flour, then water, and, lastly, the beaten whites, a teaspoonful of vanilla (Webb's). Cook in gem pans two-thirds full.

JAM CAKE NO. 1.

3 eggs, yolks, and white of one.
1 cup of butter and lard, mixed.
1 cup of sugar.
¼ cup of buttermilk, in which dissolve one teaspoonful of soda.
1 teaspoonful of cinnamon.
1 teaspoonful of spice.
1 teaspoonful of cloves.
1 nutmeg.
3 cups of flour.
1 cup of jam.

Use the whites of two eggs for icing, with two cups of sugar. Add nuts to the icing.

—*Mrs. Annie Love Wells.*

JAM CAKE NO. 2.

1 cup of butter.
2 cups of sugar, creamed with butter.
8 eggs, yolks only, beaten into sugar and butter.
1 cup of milk, added to the above ingredients.

To this batter add one cup of jam, one cup of chopped nuts, one-fourth cup of citron, two tablespoons of ground cinnamon, and one tablespoon of grated nutmeg. Mix well, and add from three to three and one-half cups of flour. Do not have batter too stiff, as it will be dry; add two teaspoonfuls baking powder. Put icing, with nuts, figs, and English walnuts, between layers. —*Mrs. S. A. Love.*

NUT CAKE.

8 eggs, whites.
1 cup of butter.
2 cups of sugar.
3 cups of flour.
½ cup of milk.
2 teaspoonfuls of baking powder.

FILLING.—Three cups of dark brown sugar, one cup of butter, one cup of sweet milk. Cook until it ropes; then add one pound of nuts, well rolled; stir constantly for several minutes; flavor with Webb's vanilla, and spread between layers and on top and sides. Garnish top with pieces of whole nut.

CARAMEL CAKE.

8 eggs, whites, beaten well.
1 cup of butter.
2 cups of sugar.
½ cup of milk.
3 cups of flour.
1½ teaspoons Webb's baking powder.

Cream butter and sugar until light; add flour and milk alternately; then flavor.

FILLING.—One pound of brown sugar, one-half cup of sweet milk or cream, one-half cup of butter. Put butter, sugar, and milk in stewpan; cook until it begins to candy; beat until cold, and flavor with vanilla.

—*Mrs. Woodfin.*

CURRANT CAKE.

4 eggs, beaten separately.
2 cups of flour.
1 cup of butter.
1 cup of sugar.
1 large cup of currants.
2 teaspoonfuls of Webb's baking powder.

Cream butter and sugar together; flavor with vanilla.

—Mrs. N. Craig.

COFFEE CAKE.

2 eggs.
1 cup of brown sugar.
½ teacup of butter.
½ teacup of strong coffee.
½ teacup of raisins.
½ teacup of currants.
2 teacups of flour.
1 teaspoonful each of cinnamon, nutmeg, and cloves.
1 teaspoonful of soda and cream of tartar.

ICE CREAM CAKE.

8 eggs, whites.
2 cups of sugar.
1 cup of milk.
2 cups of flour.
1 cup of cornstarch.
2 teaspoons of baking powder.

Sift powder, starch, and flour together, twice; flavor with Webb's extract; bake in layers an inch thick.

—Mrs. C. A. Wilkerson.

MOUNTAIN CAKE.

6 eggs.
1 pound of sugar.
1 pound of flour.
¾ pound of butter.
2 teaspoonfuls of cream of tartar and soda.
1 glass of milk.

Add whites of eggs last. Webb's flavoring.

—Miss Sallie Myatt.

NEAPOLITAN CAKE.

Light Part.

1½ cups of sugar.
½ cup of butter.
½ cup of sweet milk.
2½ cups of flour.
4 eggs, whites.
1 teaspoonful of Webb's baking powder.

Dark Part.

1 cup of sugar.
½ cup of molasses.
½ cup of sour milk.
½ cup of butter.
1 teaspoon of soda.
4 eggs, yolks.
1 tablespoonful of cinnamon.
1 teaspoonful each of cloves and allspice.
1 tablespoonful of ginger.
1½ pounds of raisins.
2½ cups of flour.

Use deep layer pans; and in stacking, place, alternately, black and white, with icing between. Ice top and sides.

—*Mrs. T. J. Moore.*

JELLY OR CHOCOLATE CAKE.

4 eggs.
2 cups of sugar.
1 cup of butter.
3 cups of flour.
½ cup of milk.
2 teaspoonfuls of baking powder.

Bake in jelly tins, and spread with jelly or chocolate, prepared in this way:

¼ cup of Baker's chocolate, grated.
½ cup of milk.
½ cup of sugar.
1 heaping teaspoon of cornstarch.

Put the chocolate, milk, and sugar on, and let come to a boil; add the cornstarch; when cool, spread between layers.

—*Mrs. J. B. Pegues.*

CHOCOLATE LAYER CAKE.

2 eggs.
1 tablespoonful of melted butter.
2 squares of Baker's chocolate, grated.
1 cup of milk.
1 cup of sugar.
1 2-3 cups of flour.
1 teaspoonful of soda.
$\frac{1}{8}$ teaspoonful of salt.

To the yolks add the chocolate and one-half cup of the milk; stir, and cook slowly until smooth and creamy; add butter, salt, and sugar, and the remaining half cup of milk, in which the soda has been dissolved. Stir the flour in briskly, and bake in three or four layers.

For Icing.—One and one-fourth cups of sugar; add half cup of boiling water; cook until it threads; add, when slightly cooled, the beaten whites of the eggs.

—*Mrs. E. L. Powers.*

LADY FINGERS.

1 cup of sugar.
2 cups of sifted flour.
5 eggs.

Flavor to taste. Beat the eggs together until very light; add sugar, still beating very lightly; fold in flour; put in a bag and press into shape on a piece of brown paper already cut to fit a biscuit pan. Bake quickly; take out, and lay on a moist surface; lift off and put two together.

—*Mrs. J. B. Shivers.*

LEMON JELLY CAKE.

1$\frac{1}{2}$ cups of sugar.
$\frac{1}{2}$ cup of butter.
$\frac{1}{2}$ cup of sweet milk.
3 eggs, whites.
2$\frac{1}{2}$ cups of flour.
2 teaspoonfuls of baking powder.
1 teaspoonful of Webb's extract of lemon.

Filling.—One cup of sugar, three eggs (yolks), one lemon (juice and grated rind), one-half cup of butter, one-half teaspoonful of cornstarch. Boil until it thickens; cool, and spread between layers. —*Miss Mary Wood.*

JELLY ROLL.

4 eggs.
1 cup of flour.
1 cup of sugar.
1 teaspoonful of cream of tartar.
½ teaspoon of soda, and a pinch of salt.

Remove from pan; spread jelly, and roll quickly.

—*Miss Barbara Wood.*

BLACK JOE CAKE.

½ cup of butter.
1 cup of sugar.
1½ cups of flour, and pinch of salt.
½ cup of milk.
3 eggs.
2 teaspoons of Webb's baking powder.
¼ cake of Baker's chocolate, melted over steam.

Cream butter and sugar together, etc. Use white icing.

—*Mrs. M. E. Newhart.*

MARSHMALLOW CAKE.

6 eggs, whites.
1 cup of butter.
2 cups of sugar.
1 cup of sweet milk.
3 cups of flour.
2 teaspoons of Webb's baking powder.

Cream butter and sugar together; add milk, flour, and eggs. Bake in three layers.

FILLING.—Two cups of sugar, one-half cup of boiling water. Let this boil. Put sixteen marshmallows in a slow oven to heat. When the syrup threads, pour over the beaten whites of two eggs; add marshmallows, and beat well. Spread on layers. —*Mrs. J. H. Neville.*

SPONGE JELLY ROLL.

1½ cups of sugar.
2 cups of flour.
3 eggs, well beaten.
1 teaspoonful of baking powder.

—*Mrs. Lucie Edwards.*

CREAM PUFFS.

Into one pint of boiling water put one cup of butter and lard (mixed), one cup of flour beaten until light. Put on stove; after cooling, add five eggs, beating them in one at a time. Drop on buttered paper, and bake five minutes. When cold, cut open and fill with cream filling.

FILLING.—One pint of milk, half cup of flour, half cup of sugar, two eggs, pinch of salt, and Webb's extract of vanilla. Cook until quite thick. Good only when fresh.

—Mrs. M.

CHOCOLATE CAKE.

½ cake of Baker's chocolate.
1 cup of milk.
2 cups sugar, pulverized.
1 cup of flour, measured before sifting.
4 eggs.
2 teaspoonfuls of baking powder.
1 teaspoonful of Webb's vanilla.

Melt the chocolate in a cup of sweet milk, and let thicken, stirring often; put aside to cool. Beat well together the yolks of eggs and sugar, and add the cool chocolate. Then add flour, baking powder, and vanilla, and, lastly, the whites of the eggs. Bake in layers, and put icing in between, or bake in biscuit pans; cut in blocks after icing. Bake in moderate oven. *—Miss Willie Wyatt.*

SPICED LAYER CAKE.

4 eggs.
1 cup of water.
1 cup of sugar.
¾ cup of butter.
3 cups of flour.
1½ teaspoons each of cinnamon and cloves.
1 nutmeg.
2 even teaspoons of Webb's baking powder.

Flavor to taste. Cream butter and sugar together; then add yolks of eggs, and beat well; add water and flour alternately, a little at a time; then the spice and baking powder; lastly, the beaten whites. Bake in three deep layer tins, and spread between layers a soft icing. *—Miss May Lawson.*

NOVELTY CAKES.

DOUGHNUTS.

2 eggs.
1 cup of rich milk.
1 cup of sugar.
3 pints of flour.
3 teaspoonfuls of Webb's baking powder.
1 teaspoonful of butter.
Fry in hot lard. —*Mrs. Lizzie Thatcher.*

DOUGHNUTS.

1 quart of flour.
1 cup of sugar.
1 egg.
1 cup of milk.
1 teaspoonful soda.
2 teaspoonfuls cream of tartar.
A pinch of salt. Fry in hot lard. —*Mrs. T. D. Kemp.*

FRUIT COOKIES.

1½ cups of sugar.
1 cup of butter.
3 scant cups of flour.
1½ cups of raisins and currants.
3 eggs.
½ teaspoonful of soda.
3 cooking spoons of hot water.

Cream butter and sugar; add egg yolks; then add soda dissolved in three spoons of hot water, and half the flour. Seed and chop fine the raisins, dredging raisins and currants in the remaining flour; add a pinch of salt, teaspoonful of ground cinnamon, one of grated nutmeg. Beat the whites stiff, and add last. Drop into a pan with a teaspoon an inch apart. —*Mrs. T. I. Moore.*

TEA CAKES.

5 eggs.
1 cup of butter.
2 cups of sugar.
2 teaspoonfuls of cream of tartar.
1 teaspoonful of soda.

Flour enough to make a soft dough. Flavor with Webb's extract. —*Mrs. C. B. Wooten.*

GOOD COOKIES.

2 cups of sugar.
1 cup of butter.
1 cup of sour cream or milk.
3 eggs.
1 teaspoonful of soda.

Mix soft; roll thin; sift granulated sugar on dough, and gently roll it in. —*Mrs. W. H. Smith.*

GOOD TEA CAKES.

1 quart of flour.
1 pint of sugar.
3 eggs.
½ pound of butter.

Mix eggs and sugar together; melt butter, and mix in flour; use one teaspoonful of baking powder and Webb's flavoring. The dough should be very soft, and bake quickly. —*Mrs. M. J. Pettet.*

TEA CAKES WITHOUT EGGS.

½ cup of butter.
½ cup of lard (or all butter).
2 cups of sugar.
1 cup of sour milk.
½ teaspoonful of soda, dissolved in the milk.
½ teaspoonful of salt.
½ teaspoon of Webb's vanilla.

Flour to roll out. Sift sugar over top, and bake in moderate oven. —*Miss Bettie Parish.*

TEA CAKES.

3 eggs.
2½ cups of sugar.
5 cups of flour.
1 cup of butter.
½ cup of milk.
2½ teaspoons of baking powder, and any desired flavoring.

Beat eggs and sugar well together; then add butter, extract, and milk; knead till smooth. If necessary, add more flour; cut with cake cutter, and bake in moderately hot oven.

—*Mrs. Minnie Blackburn.*

FOLDA TEA CAKES.

8 eggs.
2 cups of butter.
2 cups of sugar.
2 teaspoonfuls of Webb's baking powder.

Boil four of the eggs hard; discard the whites; mash yolks very fine, with one cup of the creamed butter. Beat four eggs separately (whites and yolks); add sugar to the other cup of creamed butter; then add yolks and the other butter and eggs, well mixed; then add whites and Webb's extract and Webb's baking powder. Use flour enough to roll; sprinkle with coarse sugar, and roll out for cutting.

—*Mrs. H. Smith.*

GOLDEN PLUNKETS.

½ cup of butter.
1 cup of powdered sugar.
8 eggs, yolks.
½ cup of milk.
6 ounces of flour.
1 ounce of cornstarch.
1 teaspoonful of Webb's baking powder.

Cream the butter and add sugar; beat until very light, as in the beating lies the success of the cakes; add the well-beaten yolks to butter and sugar; then stir in milk, flour, cornstarch, and baking powder. Flavor with Webb's extract, and bake in muffin tins. —*Mrs. S. A. Nelms.*

VELVET SPONGE CAKE.

2 cups of sugar.
6 eggs, leaving out whites of three.
2½ cups of flour.
1 cup of boiling water.
1 tablespoonful of Webb's baking powder.

Beat the yolks a little; add sugar, and beat fifteen minutes; add three beaten whites and one cup of boiling water, just before adding flour. Flavor with a teaspoonful of Webb's lemon extract, and bake in three layers. Make an icing of the three whites beaten to a froth; to this add six tablespoonfuls of pulverized sugar. Flavor.

—Mrs. W. H. Smith.

HOT WATER SPONGE CAKE.

6 eggs.
2 cups of sugar.
2 cups of flour.
½ cup of boiling water.
1 grated lemon rind.
1 teaspoonful of lemon juice.

Beat the whites and yolks separately until each is stiff, whites to a stiff froth; add the lemon to the yolks and sugar, then the boiling water, then flour and whites of eggs. Bake in two layers for half an hour in moderate oven.

—Mrs. Todd.

SPONGE CAKE SNOWBALLS.

3 eggs.
½ cup of confectioners' sugar.
1 cup of flour, sifted three times.
1 teaspoonful of baking powder.

Beat the whites and yolks separately until each is stiff, then add sugar to yolks and beat again; then stir in the whites, essence, and flour. Drop into muffin gems well greased with butter; pull the butter away from the middle. These will rise beautifully, so a small tablespoonful of batter will do for each gem. Ice with boiled icing, and you have eighteen snowballs. *—Mrs. J. A. Smith.*

CRULLERS.

1 pint of flour.
2 eggs.
1 cup of milk.
1 cup of sugar.
1 teaspoonful of Webb's baking powder.
Butter the size of a walnut.

Use sufficient flour to roll out. Will make about forty crullers. —*Mrs. Crozier Gray.*

CHEAP SPONGE CAKE.

6 eggs, leaving out whites of three for icing.
2½ cups of flour.
2 cups of sugar.
1 tablespoonful of baking powder.
1 cup of boiling water.
2 teaspoonfuls of Webb's lemon extract.

Add sugar to eggs; sift in with the flour the baking powder; then add both, then the boiling water.

—*Mrs. W. H. England.*

DELICIOUS SPONGE CAKE.

4 eggs, beaten separately.
1 cup of pulverized sugar.
2 cups of flour.

Beat yolks until creamy; then add sugar; beat again, and add one teaspoonful of Webb's baking powder with flour; stir the stiffly-beaten whites in very lightly, and bake at once. Flavor with any of Webb's extracts.

—*Mrs. Munn.*

GINGER COOKIES.

1 cup of sugar.
2 cups of molasses.
1 cup of butter.
1 tablespoonful of soda in a tumbler of boiling water.
1 tablespoonful of ground ginger.

Flour enough to roll out.

—*Mrs. Preston Craighead.*

BETSY HAMILTON'S RECIPE FOR SOFT GINGER BREAD.

1 cup of molasses.
1 cup of sugar.
1 cup of butter.
3 eggs.
4 cups of flour.
2 tablespoons of ginger.
1 teaspoonful of cloves.
1 cup of boiling water, added last.

After which sift in one tablespoon of soda; bake at once; twenty minutes. —*Mrs. K. E. Cunningham.*

GINGER CAKES.

3 eggs.
2 cups of molasses.
1 large spoonful of lard.
2 teaspoonfuls of soda.

After mixing eggs and molasses, add soda dissolved in a little water and beat till it foams. Make dough stiff and cut in cakes. —*Mrs. L. S. Stroud.*

GINGER CAKE.

4 eggs.
1 cup of sugar.
1 cup of molasses.
1 cup of lard.
1 cup of sour milk.
1 heaping tablespoonful of soda.

Flour to make a stiff dough. —*Mrs. Roberts.*

GINGER COOKIES.

1 cup of sugar.
2 cups of molasses.
1 cup of butter.
1 cup of boiling water.
1 tablespoonful of soda, dissolved in the hot water.
1 tablespoonful each of cinnamon and ginger.

Enough flour to roll soft. —*Miss Mary Thompson.*

SOFT GINGER BREAD.

4 eggs.
1 cup of sugar (light measure).
2 cups of molasses.
1 cup of butter.
1 cup of sweet milk.
4 cups of flour.
1 large tablespoonful of ground ginger.
1 light teaspoonful of mace.
2 teaspoonfuls of baking powder.

Bake in biscuit pan.

Sauce for Same.

2 cups of molasses.
½ cup of sugar.
1 heaping tablespoonful of butter.
1 teaspoonful of ginger.

After boiling about ten minutes, add small glass of wine or brandy. —*Mrs. Perry Fowlkes.*

MY MOTHER'S GINGER CAKES.

1 egg.
1 pint of molasses.
½ cup of lard or butter.
1 dessert spoonful of soda.
1 teaspoonful of salt.
1 tablespoonful of pulverized ginger.
1 cup of sour milk.

Flour to make a nice dough. —*Mrs. Johnson.*

GINGER CAKES.

One quart of molasses, set on stove till it heats slightly; sift two tablespoonfuls even of soda into it, two spoons of ginger, a little salt, cream one large spoonful of lard or butter with flour; add a cup of warm water; knead into a soft dough; cut into shape; no eggs or milk. The best of all ginger cakes. —*Mrs. M. E. Coats.*

VANILLA JUMBLES.

2 eggs.
1 cup of sugar.
1 cup of butter and lard mixed.
1 teaspoonful (rounded) of soda in
2 tablespoons of sweet milk.
2 teaspoons of cream of tartar in a cup of flour.

Flavor with Webb's vanilla. Divide this, and add enough flour each time to make it stiff enough to roll out; the softer the dough, the better. —*Miss Ella Scruggs.*

PEARL CAKE.

3 eggs, whites.
1 cup of sugar.
1 cup of flour.
1 cup of cornstarch.
½ cup of butter.
½ cup of sweet milk.
2 teaspoons of Webb's baking powder.
Flavoring to taste. —*Mrs. B. M. Huey.*

SCRIPTURE CAKE.

Four and one-half cups of 1 Kings iv. 22; one cup of Judges v. 25, last clause; two cups of Jeremiah vi. 20; two cups of 1 Samuel xxx. 12; two cups of Nahum iii. 12; two cups of Numbers xvii. 8; two tablespoons of 1 Samuel xiv. 25; a pinch of Leviticus ii. 13; six Jeremiah xvii. 11; one-half cup of Judges iv. 19, last clause; two teaspoons of Amos iv. 5; season to taste of 2 Chronicles ix. 9.

—*Mrs. Lena Bostick.*

DEVIL'S FOOD.

2 eggs, yolks only.
1½ cups of sugar.
½ cup of butter.
1 cup of Baker's chocolate, grated, in cup of hot water.
½ cup of sour milk.
1 teaspoonful of soda.

Flour enough to make stiff batter. Save whites for icing. Bake in layers. —*Mrs. Frank L. Treat.*

DEVIL'S CAKE.

3½ cups of sifted flour.
2 cups of sugar.
1 cup of butter.
¾ cup of milk.
¼ block of Baker's chocolate.
1 heaping teaspoonful of Webb's baking powder.

Melt chocolate, and pour into the batter; beat well. Bake in layers or loaf. Use marshmallow filling.

—Mrs. J. M. Bradford.

LEBKUCHEN.

1 pound of brown sugar.
¼ pound of grated almonds, not blanched.
4 eggs.
1 teaspoonful each of cinnamon and cloves.
2½ ounces of citron, cut in thin strips.
1½ cups of sifted flour.
½ grated nutmeg.

Mix well, and spread in shallow pans, very thin. Bake in moderate oven; cut in squares; frost with powdered sugar, water, and a little white of egg. Place in oven to dry.

—Mrs. Judah Moses.

FROSTINGS AND FILLINGS FOR CAKES.

BOILED ICING.

One cup of sugar, ten tablespoons of water; boil together without stirring until a few drops of it will harden in cold water; remove from the fire, and pour on the white of an egg beaten to a stiff froth, beating until cool enough to spread on cake. —*Bessie L. Sheldon.*

BOILED ICING.

Whites of three eggs, two cups sugar, one cup of cold water. Put sugar and water on together and cook without stirring until, when dropped from a spoon, it flies off like a hair. Have the whites beaten to a stiff froth; then pour sugar in the whites, stirring briskly; beat until nearly cold.
—*Mrs. W. H. England.*

BOILED ICING.

Whip the whites of four eggs to a stiff froth; boil to a thick syrup one pound of white sugar in one teacup of water; when nearly cold, beat in the whipped whites of eggs. —*Mrs. Willis Edwards.*

BOILED ICING.

One pound of crushed sugar, half cup of water; boil until it is almost candy, not stirring; take the whites of three eggs, pour candy over them, and beat hard until smooth. Tartaric acid or lemon juice should be used while beating.
—*Mrs. M. Brown.*

COLD ICING.

One-quarter of a pound of pulverized sugar; put in a bowl the whites of five eggs; stir well with a clean bottle; add one-third teaspoonful of tartaric acid. Flavor well.
—*Mrs. Brown.*

CHOCOLATE ICING.

Two cups of sugar, half teacup of sweet milk, third square of chocolate; stir until cool and thick enough to use between layer cake; flavor with vanilla.

A DELIGHTFUL ICING.

Boil one cup of sugar until hard like glass, when dropped in cold water. Have broken in bowl the whites of three eggs; whip several times; then pour in the syrup slowly, beating constantly. If it lumps, beat on; it will all come right. Flavor.

EGGLESS ICING.

Five tablespoons of sweet milk, one coffee cup of granulated sugar. Place in a double boiler; let boil two minutes. Do not stir while on the fire; take off and stir until cold.

CREAM CAKE FILLING.

One pint of sweet cream, beaten until it looks like ice cream; make very sweet; flavor with vanilla; blanch and chop fine one pound of almonds; stir into the cream; put very thick between layers of cake. Serve at once.

—*Mrs. W. A. King.*

FILLING.

Make an icing by boiling one and one-half cups of granulated sugar and two-thirds of a cup of boiling water until it threads. Pour this syrup slowly over two whites of eggs well beaten to a foam; beat well; flavor with vanilla; when thick, spread between layers of cake and on top. Ornament with chocolate creams or halves of English walnuts.

FRUIT FILLING.

One and one-half cups of raisins, seeded and cut, three-fourths of a cup of almonds blanched and cut in small pieces, three-fourths of a cup of citron cut in strips, one cup of sugar, one-half cup of whisky, one-half cup of butter, yolks of three eggs. Cook until about as thick as jelly. Spread between layers of cake. —*Miss L. A. Hornbuckle.*

CHOCOLATE ICING.

Make a white icing; melt chocolate in a double boiler, and add to icing; flavor. You will find this a smoother, nicer chocolate icing than when the sugar and chocolate are cooked together.

"ADDIE STONE" CARAMEL.

Two and one-half cups of sugar, one and one-half cups of sweet milk, one-half cup of butter, with salt well washed out, another cup of sugar melted but not scorched; then cook together; beat five minutes; flavor with vanilla.

CREAM FILLING FOR CAKE.

Boil three-fourths of a pint of sweet milk; then stir into it two tablespoonfuls of cornstarch moistened with a little cold milk, two eggs, one cup of sugar; when nearly done, add one tablespoon of butter, and flavor to taste.

—Mrs. W. J. S. Johnson.

APPLE FILLING.

Six thoroughly cooked green apples mashed well; sweeten and flavor to suit the taste. Spread between layers of cake.

—Mrs. E. M. Blackburn.

LEMON CHEESE FILLING.

One tablespoonful of butter, two lemons, grated rind and juice, two cups of sugar, two eggs beaten separately; mix sugar and yolks together; put in the whites, then the lemon rind and juice, and pour on one cup of boiling water; let it cook fifteen minutes, stirring till thick.

—Mrs. C. A. Wilkerson.

CHOCOLATE FILLING.

One-fourth of a pound of Baker's chocolate, one-half pound of brown sugar, two-thirds cup of sweet milk, butter the size of a small egg; when done, add one teaspoon of Webb's vanilla. *—Mrs. J. A. Smith.*

LEMON FILLING.

Grate the outside of two lemons and squeeze out the juice; beat together one cup of sugar, one-half cup of butter, and yolks of three eggs; then add the juice and grated rind; put over fire, stirring until thick; use as filling between layers of cake. —*Mrs. J. S. Johnson.*

LEMON CHEESE FILLING.

Two lemons grated, two cups of sugar, yolks of six eggs, butter size of an egg. Let come to a boil; while stirring, add the whites of six well-beaten eggs in the mixture while it is boiling. —*Mrs. Sarah Blackburn.*

ICES.

"Serenely full, the epicure did say,
Fate cannot harm me, I have dined to-day."

BISQUE ICE CREAM.

One quart of milk, one pint of cream, one cup of sugar, six macaroons, small wineglass of sherry wine, one-fourth pound candied cherries. Dissolve macaroons in the sherry wine with four tablespoonfuls of sugar, and add to the cream before freezing. —*Mrs. Aubrey S. Miree.*

FROZEN EGGNOG.

One pint of cream whipped, six or eight eggs, one and one-half cups of brandy or whisky; beat whites and yolks separately. Take as many tablespoonfuls of sugar as you have eggs. Beat this into the yolks until thoroughly dissolved, and grate in a nutmeg; then add a small amount of brandy; stir in slowly; add the whipped cream, then the whites of the eggs, then the rest of the brandy. My experience is that very little brandy is needed if it is to be frozen very hard.
—*Lilian Langhorne Tayloe.*

FROZEN CHARLOTTE RUSSE.

Separate the yolks and whites of six eggs, stir into yolks one-half pound of sugar; beat whites to a stiff froth; whip a quart of sweet cream; stir into the yolks and sugar alternately the whites and whipped cream. Flavor with Webb's extract; add one-half box of gelatine dissolved in a little warm water. Have everything ready before you begin to mix. Freeze as you would cream, or put in mold and pack with salt and ice. —*Mrs. H. H. Hurt.*

FROZEN TEA.

Have a quart of tea made; when cold, strain out, then squeeze into it the juice of four or five lemons. Sweeten very sweet. Put in a freezer and freeze quickly. This is to be served in punch cups; is refreshing and stimulating.
—*Mrs. J. C. Reynolds.*

MOUSSE.

One pint of cream, one teaspoonful of powdered gelatine, half cup sweet milk, whites of two eggs, one teaspoonful of vanilla. Beat the cream until it is thick (not stiff); dissolve the gelatine in the milk by placing the cup of milk in boiling water; when cold, beat this into the cream well, then add the well-beaten whites of the eggs; flavor with vanilla. Pour into mold and pack in ice and salt.

—Lilian L. Tayloe.

ORANGE SHERBET.

One pint of orange juice, two tablespoonfuls of gelatine, one pound of sugar, one quart of water. Cover the gelatine with a little cold water, and soak half hour. Boil the sugar and water together for five minutes; add the gelatine; let cool; then add orange juice; strain and freeze.

—Mrs. Jno. Howze.

ORANGE SHERBET.

Six oranges, two lemons, one package lemon Jell-O, two quarts of water, two cups sugar, teaspoonful vanilla extract, teaspoonful lemon extract, a few drops of yellow coloring. Dissolve Jell-O in one quart of boiling water; add two cups sugar, and let boil at once; strain the orange juice, water, and extracts into this. The Jell-O takes the place of eggs. This will serve twelve. *—Miss Louise Tucker.*

STRAWBERRY SHERBET.

Three quarts of strawberries covered with one quart of sugar. Let this set for two hours; then strain through sieve and jelly bag if necessary; use same quantity of water as juice. Put in juice of three lemons when mixture is half frozen. *—Mrs. Millspaugh.*

MILK SHERBET.

Half box gelatine, three and one-half cups of sugar, four lemons, two quarts of milk, one pint of boiling water; squeeze the juice from lemons and put rinds in pint of boiling water; then squeeze into lemon juice; soak gelatine in pint of cold milk; scald the remainder of the milk with sugar; add gelatine just before taking from the fire; when this is cold, freeze; when it begins to stiffen, pour in the lemon juice and water. *—Mrs. Bettie Gulley.*

PINEAPPLE SHERBET.

Six lemons, one can of pineapple, one pound of sugar, one gallon of sweet milk. Put one pound of sugar in a dish; add juice of lemons and can of pineapple; let soak an hour; put milk in freezer; when real cold, add the above mixture.

—Mrs. W. A. King.

ORANGE SOUFFLE.

One quart of sweet milk, two cups of sugar, half box gelatine dissolved in a half cup of warm water. When it begins to freeze, add juice of eight oranges; turn in the freezer until well mixed, then add a half pint of cream (or a little more) well whipped. Freeze hard.

—Miss Louise Tucker.

ORANGE DELIGHT.

One dozen oranges; take out seed and mash pulp; one-half cup of wine or brandy, one ounce of gelatine, cup of brandied cherries, cup of pecans, cup of powdered sugar, one pint of cream (whipped), juice of one lemon. Cut hole in each orange size of a dollar; remove pulp without breaking rind; put pulp in a bowl; soak gelatine in wine or brandy until dissolved; mix all ingredients, except cream; fill orange rinds three-fourths full; put on ice to harden; when ready for serving, fill with whipped cream, sprinkle with ground nuts and a cherry or two on top of each orange; serve on small plate with fancy cake.

MAPLE MOUSSE.

One pint can of maple syrup; cook until it threads; pour this over the well-beaten yolks of five eggs; when perfectly cold, pour into one quart of cream (well whipped); then freeze at once. *—Mrs. Millspaugh.*

FROZEN LEMON PUDDING.

Two cups of milk, one and a half cups of sugar; heat until dissolved; when cool, add one cup of cream; put in freezer; when nearly frozen, add scant half cup of lemon juice and the well-beaten whites of two eggs. Serve with boiled custard poured over each saucer. *—Annie Pierson.*

CHOCOLATE NUT SUNDEE.

Any nice vanilla cream put in sherbet cups; over that pour a spoonful of hot chocolate sauce, and over that a spoonful of chopped English walnuts, on that a spoonful of sweetened whipped cream, with a cherry for ornament. Chocolate sauce is made by using one and one-fourth squares of Baker's chocolate (grated); take three-fourths of a cup of sugar, one cup of boiling water; let boil a few minutes; into this put one teaspoonful of cornstarch dissolved in cold water; lastly, put in dissolved chocolate. This will serve a dozen. —*Mrs. M.*

LEMON ICE.

Boil together for five minutes one quart of water, rind of two lemons, rind of one orange, one pound of sugar; cool, and add juice of four lemons, one orange, and freeze.
—*Mrs. W. H. Perkins.*

MINT SHERBET.

Add leaves from one dozen stalks of mint chopped fine. For Ginger Ice, one teaspoonful of extract of ginger, two ounces of ginger preserves, chopped fine.
—*Mrs. W. H. Perkins.*

PEACH ICE.

Pare and mash a dozen soft peaches, one pint of water added to peaches, and one pint of sugar; freeze. This is delicious. —*Mrs. Johnson.*

PINEAPPLE ICE.

Take two strawberry pines, one and one-half pounds of sugar, two tablespoons of gelatine dissolved in one pint of boiling water. After soaking one-half hour in half cup of cold water; two lemons; grate the pineapple; add lemon juice; add sugar and gelatine water; cold water to make three quarts in all; strain through a cloth; when partly frozen, add the whites of two eggs whipped very light.
—*Mrs. Millspaugh.*

FOUNDATION FOR ICE CREAMS.

One quart of milk, three tablespoonfuls of cornstarch, two cups of sugar; dissolve cornstarch with a little milk; put all on fire, stirring constantly until quite thick; remove, and run through a coarse sieve; to this add one or two quarts of cream and any mashed fruit in season. —*Mrs. J. C. Lee.*

PURE CREAM.

Beat light half pint of cream; add beaten whites of four eggs and one scant cup of sugar; dissolve one tablespoonful of gelatine in a little milk; add this to one pint of sweet milk; gradually mix with cream; flavor with sherry wine and freeze. —*Mrs. H.*

PEACH ICE CREAM.

One quart of cream, one pint of milk, two cups of sugar, whites of two eggs, one dozen soft peaches; pare and mash peaches; add sugar, and let it stand; put cream and milk in freezer; when cold, put in the mashed peaches, then the beaten whites of eggs.

ICE CREAM.

Two quarts of sweet milk, one quart of cream, one pound of sugar; put on fire one and one-half quarts of the milk to boil in a vessel set in boiling water; dissolve one tablespoonful of flour in the other half quart of milk; when the milk comes to a boil, add the flour; stir constantly until very thick; add sugar just before removing from fire; strain, and, when cool, add cream; flavor and freeze. —*Mrs. Haley.*

BISQUE GLACE.

Two quarts of cream, one and one-half dozen macaroons (stale, or, if fresh, dry in oven); pour a little cream over them; let stand until softened; mash smooth; add remainder of cream, and sweeten if needed. Some use only one dozen macaroons. Exercise judgment not to have mixture too thick. Freeze as other creams. —*Mrs. W. A. King.*

SHERBET PUNCH.

Juice of a dozen lemons, one-half gallon of water, one pint of tea, one pint of wine, one cup of whisky, two pounds of sugar, one pint of whipped cream; freeze.

BLOCK ICE CREAM.

Two quarts of new milk, one quart of cream, one pound of sugar, one scant cup cornstarch, whites of two eggs well beaten. Put three pints of milk on to boil in double boiler; mix the cornstarch with remaining pint of milk until smooth; then stir into the boiling milk; let boil till very thick, stirring constantly; just before removing from fire put in sugar; strain; add two tablespoonfuls of sugar to the beaten whites of eggs; put in the quart of cream, and add to the boiled milk when cold; flavor and freeze.

—*Mrs. Bagby.*

MRS. REDWOOD'S ICE CREAM.

One pint of sweet milk, four eggs (whites beaten), three-fourths of a pound of sugar added to whites like cold icing, one quart of cream beaten thick; add first the milk to the sugar, then add two tablespoonfuls of cornstarch.

FOR THREE QUARTS ICE CREAM SHERBET.

Four lemons, four glasses of boiling water, one can of pineapple. one and one-half cups of sugar; freeze this to consistency of mush; then add one pint of cream, one-fourth cup of sugar; fill freezer with sweet milk, and freeze.

—*Mrs. Wilkerson.*

FIG ICE CREAM.

Beat the yolks of five eggs slightly; add one cup of sugar, one salt spoonful of salt, and three cups of milk; cook in double boiler, stirring constantly until a coating will form on the spoon, then strain; add one pound of figs run through a sieve. To this add one and one-half cups of heavy cream, the whites of five well-beaten eggs, and one and one-half teaspoonfuls of vanilla; freeze, using three parts finely-crushed ice to one part rock salt; this proportion insures a smooth cream.

RAW ICE CREAM.

Two pints rich cream or milk, half pound white sugar, one-fourth box of gelatine dissolved in a little water; beat the whites of six eggs stiff; add the milk and sugar, lastly the dissolved gelatine; flavor and freeze.

—*Mrs. Pegues.*

MACAROON CREAM.

One quart of sweet milk, two tablespoonfuls of cornstarch, two cups of sugar; put milk and sugar on stove, let get to boiling point; add cornstarch after dissolving in a little milk; when thick, remove and strain; to this, when cold, add a quart of cream and two dozen pulverized macaroons. Flavor with vanilla, and freeze. —*Mrs. B.*

FROZEN APPLES.

Wipe, pare, and core ten apples; quarter; put in a stewpan, sprinkle with sugar, and add a few grains of salt; cover with boiling water and cook until soft; when water should be nearly evaporated, rub through a sieve; add two-thirds cup of cider and juice of half a lemon; freeze to a mush; serve in cups made from bright, red apples.

—*"Modern Priscilla."*

CARAMEL NUT ICE CREAM.

Put two-thirds cup of granulated sugar in a granite saucepan; place on hot part of stove; stir until melted; then add two-thirds cup of English walnut meats finely chopped; turn into a buttered pan, and, when cold, pound fine and pass through strainer. Beat the yolks of three eggs slightly; add half cup of sugar, few grains of salt, and two cups of milk. Cook in double boiler until it thickens; then strain; add caramelized sugar, one and one-half teaspoonfuls vanilla, and one cup of thick cream beaten to a stiff froth; freeze.

CAFÉ FRAPPÉ.

Beat the white of one egg slightly; add half cup of cold water, and mix with half cup of ground coffee; turn into coffee pot; add four cups of boiling water; boil two minutes; place on back of range and let stand ten minutes; strain; add one cup of sugar; cool and freeze. Serve in frappe glasses with whipped cream sweetened and flavored with vanilla.

BEVERAGES.

BLACKBERRY WINE.

Wash berries, and put in a stone jar. Put one quart of boiling water to every three gallons of berries; let stand overnight; then strain, and add two and one-half pounds of white sugar to each gallon of juice. Put into a jug or demi-john. Tie a cloth loosely over the opening, and put in a cool place. Refill every day with juice reserved for that purpose as it works over. When fermentation ceases, stop tight. In November following, draw off the wine so as to get rid of any sediment. Bottle and cork tightly. One raisin or a block of loaf sugar dropped in will make it sparkle. —*Mrs. Rooke Blackburn.*

WINE.

One gallon of grape juice and two pounds of sugar; mix and put in glass bottles. Tie over each a piece of tarletan. Keep out some of the juice for refilling bottles, as by keeping them full the impurities are thrown off. Watch, and when the little bubbles begin to rise, the vinous fermentation is ended. Bottle and seal. If it is allowed to stand, it will turn to vinegar. —*Mrs. G. P. L. Reid.*

SCUPPERNONG WINE

Gather the grapes when thoroughly ripe. Put in a vessel and mash well, without crushing hulls. Strain the juice, and to each gallon add one and one-half pounds of sugar; then set to ferment. The vessel contaning the wine must be kept full by adding more juice kept out for that purpose. When fermentation is done, put in a little isinglass and seal, but do not move until ready to bottle, which will be the following spring. Two ounces of alcohol must be added to each gallon of wine when bottled.

—*Mrs. Sarah A. Parish.*

BLACKBERRY CORDIAL.

To every quart of juice add half pound of sugar. Boil and skim well. Add spice, cinnamon, and ginger tied in bags. When cool, add one quart of whisky to every gallon of juice.

BLACKBERRY CORDIAL.

To every three pounds of berries add three-fourths pound of sugar; let stand twelve hours; strain; then add one teaspoon each of spice, cloves, cinnamon, and one pint of good whisky to each pint of juice. Bottle and seal. Made without cooking. Keeps always. —*Mrs. G. P. L. Reid.*

BLACKBERRY NECTAR.

Pour one-half gallon of boiling water over eleven pounds of berries. Let stand forty-eight hours; then put into a bag and let all the juice drip. To each pint of juice add one-half pound sugar, and stir well. Bottle, and set away in a cool place. —*Mrs. J. P. Haley.*

BLACKBERRY ACID.

Pour over a water bucket of bruised berries one and one-half gallons of boiling water; let stand twenty-four hours; press out juice, and to every three pints of juice add two pounds of sugar and five ounces tartaric acid. Let stand a week; then strain and bottle. It is ready for use. To one-third of a glass of acid add water, ice, and sugar.

—*Mrs. M. D. Moore.*

FRUIT PUNCH.

Six oranges and three bananas, one large pineapple (cut into dice), six lemons, one pint strawberries, one pint raspberries, two cupfuls of sugar; mix, and let stand thirty minutes; put lump of ice in bowl, adding three quarts of water; then pour in above mixture. If not sweet enough, add more sugar. This will serve thirty people.

—*Mrs. M. D. Moore.*

PINEAPPLE LEMONADE.

Make a syrup by boiling one pint of water and one cup of sugar ten minutes; add one can grated pineapple, or the same amount of fresh fruit, and the juice of three lemons; cool; strain, and add one quart of ice water.

EGG LEMONADE.

Two eggs, juice of two lemons, one cup of powdered ice or snow, sugar to taste; beat yolks of eggs light, and sugar and lemon juice; turn all into ice or snow; whip whites of eggs to stiff froth, and beat all together quickly.

—*Bettie Parish.*

CLARET FRUIT PUNCH.

Put one-half cup of raisins in a saucepan and pour over four cups cold water; bring slowly to boiling point, and let boil twenty minutes; strain; add two cups sugar and a few shavings from the rind of a lemon; then boil five minutes; add one and one-third cups orange juice and one-third cup lemon juice; cool; strain, and add one pint of claret wine. Dilute with ice water to suit taste.

VICTORIA PUNCH.

To one cup of hot, strong tea add one cup of sugar, three-fourths cup of orange juice, one-third cup of lemon juice, one pint of ginger ale, and one bottle apollinaris water. Strain in punch bowl over ice, and garnish with thin slices of orange. The ginger ale gives a delightful sparkle.

FRUIT PUNCH.

Two cups sugar, one cup water, one cup tea, one quart bottle of apollinaris water, one pint strawberry juice, juice of five lemons, juice of five oranges, one can grated pineapple, and one pint of maraschino cherries. Make a syrup by boiling sugar and water together for ten minutes; add tea, fruit juices; let stand half hour; strain; and add enough ice water to make one and one-half gallons of liquid. Turn into a large punch bowl over a piece of ice; add cherries and apollinaris water. Will serve fifty people.

—*Mrs. Aubrey Miree.*

ICED TEA.

Make several hours before needed to be served some strong tea. Pour into a pitcher and set aside to cool. When served, put a lump of ice in each glass. A slice of lemon improves the flavor.

—*Mrs. W. J. S. Johnson.*

GOOD COFFEE.

Six tablespoonfuls of ground coffee, white of one egg stirred in the coffee, seven cupfuls of cold water. Boil five minutes, then set back on stove ten minutes. Serve.

—*Mrs. W. T. Miree.*

CHOCOLATE TEA.

Three cups of milk, two and one-half cups of boiling water, eight tablespoonfuls of sugar, one tablespoonful of chocolate or cocoa to each cup of milk and water. Dissolve chocolate in a little milk or warm water; then add milk and water, and boil ten minutes. Serve.

—*Mrs. J. C. Reynolds.*

VINEGAR.

TOMATO VINEGAR.

Use a molasses or whisky barrel. If you can get molasses barrel with sugar in bottom, it is best. To one full gallon of molasses add five gallons of rain water, or soft well water. Sorghum or sugar from a molasses barrel does as well as molasses. Add tomatoes as you have them, using from one to three bushels. Wash and slice the tomatoes, but do not peel. Put the barrel in the sun; tie a cloth over the top; then put a wooden cover on the top to keep out the rain. Raise the barrel off the ground with plank or brick. Let stand until it quits fermenting, and the tomatoes go to the bottom; then strain and put away. —*Mrs. A. C. Dew.*

FIG VINEGAR.

Put mashed ripe figs or fig peels into a stone jar; nearly cover with water; let stand in a sunny place covered with muslin cloth for one week. Strain off, and put into a jug with a little scrap of brown paper. In another week you will have vinegar. Adding a little molasses hastens it, and gives a good flavor. —*Mrs. J. C. Reynolds.*

VINEGAR

Ten gallons of rain water (warmed), two gallons of molasses, one gallon of whisky.

PRESERVES AND JELLIES.

QUINCE PRESERVES.

Pare and core quinces; cut in halves or quarters; place in kettle with enough water to cover them; boil until tender; take out fruit; strain water in which it was boiled, and make the syrup, allowing one pound of sugar to one of fruit; weigh before cooking; add sugar to the water, and boil twenty minutes, skimming as it boils; then put in quinces, and boil half an hour. Take out, and sun one hour; return to the syrup; boil until done. Flavor with ginger.

—Mrs. P. P. Raiford.

PEAR PRESERVES.

One pound of pears, three-quarters of a pound of sugar; peel and quarter fruit, and drop in boiling syrup. After boiling a while, take out and sun one hour; return fruit to syrup; boil until done. Flavor with race ginger or cloves.

—Mrs. Wooten.

A SUGGESTION FOR PEAR PRESERVES.

To the syrup of four quarts of fruit add one pound can of grated pineapple. Let boil up once, and pour over fruit.

—Mrs. Wm. Hagerty.

APPLE PRESERVES.

Cut and peel mellow apples; put them in a bucket of cold water to prevent turning dark. To a bucket of water put a breakfast plate half full of lime to toughen the apples. Let them remain two hours, after which soak in clear water, changing the water three or four times. Remove the fruit from the water, taking care to remove any lime that may adhere to the fruit. Make the syrup one and a half pounds of sugar to a pound of fruit. Boil awhile, then sun fruit on dishes; put back in the syrup, and boil until done. Flavor.

—Mattie Craig.

GRAPE JAM FROM PULP OF SCUPPERNONGS.

Take the juice and pulp; simmer over a slow fire; the seeds will drop from the pulp; skim, and strain out seeds. To every cupful of juice add a cup of sugar. Cook thick until it jellies. Muscadines can be used in the same way.

—J. P. Craighead.

PLUM OR CRAB APPLE JELLY.

Cook the fruit; drain; do not squeeze; after draining, measure the juice, and to every two measures of juice put one of sugar; cook until it is thick enough, which you will know by putting a little in a saucer, and if stiff when cold, it is done. *—Mrs. W. J. S. Johnson.*

BEET JELLY.

Boil beets thoroughly done; then grate them, and to every cup of grated beet put one cup of sugar and one cup of apple vinegar; cook until thick; put in jars and seal.

—Mrs. C. B. Wooten.

ORANGE MARMALADE.

One dozen oranges, three lemons; take off the peel of the oranges; boil until tender; while it is boiling, scrape out the juice and pulp; add lemon juice. When peel is done, shred it finely. Weigh pound for pound of sugar; add peel and juice; boil all together for one-half hour, until fruit begins to fall. *—Mrs. Wm. Millspaugh.*

PLUM SAUCE.

Nine pounds of fruit, three pounds of sugar; cook until done; then season with cloves, cinnamon, and nutmeg enough to taste. *—Mrs. Hanna.*

FIG PRESERVES.

Cut the figs with short stems; let stand one hour in strong soda water. To one quantity of figs put half quantity of sugar. Make a syrup, and let it come to a boil; then drain the figs from the soda water, and wash them in clear water; again drain the figs from the clear water; put in the boiling syrup and cook until syrup is thick. Put in glass jars, and seal. *—Mrs. J. B. Ford.*

FIG PRESERVES.

Gather the figs just before they are ripe. Carefully peel them. To each pound of figs use three-fourths of a pound of sugar. Put the sugar in kettle with as much water as will be necessary for the syrup; boil slowly until thick; then put in the figs; boil until done. The syrup should be as thick as honey. Flavor as desired. —*Mrs. N. J. Davis.*

FIG PRESERVES.

Soak figs in lime water one or two hours; then parboil in ginger water until half done. To each pound of figs use three-fourths of a pound of sugar; put sugar and water on and let cook to a syrup; drop in figs, and boil until done. To one peck of figs add two lemons (sliced) and eight pieces of ginger. —*Mrs. Dunlap.*

PEAR PRESERVES.

To one quantity of fruit put one-half quantity of sugar, and let stand overnight; take the syrup thus formed, and when it begins to boil, put in the fruit.

—*Mrs. E. M. Blackburn.*

PEACH PRESERVES.

To one quantity of fruit put one quantity of sugar, and let stand overnight; take the syrup thus formed, and when it begins to boil, put in the fruit.

—*Mrs. E. M. Blackburn.*

SPICED GRAPES.

Five pounds grapes, three pounds sugar, two teaspoonfuls of cinnamon, allspice, half teaspoonful of cloves. Boil grapes and put through a colander to take out seeds; add sugar, spices, and half pint of vinegar. Boil until quite thick. —*Miss Pierson.*

SPICED GRAPES.

Five pounds of grapes carefully picked, three of sugar, two teaspoons ground cinnamon, and some allspice. Pulp grapes; boil skins until tender; cook pulps, and strain through a sieve; add to it the skins; put in sugar, spices, and vinegar to taste; boil thoroughly, and seal in jars.

—*Mrs. W. A. King.*

JELLY.

Boil fruit and drip; let juice come to a boil; take measure of juice to measure of sugar; put the sugar in pan inside stove and let parch twenty minutes; stir to keep from browning; then pour sugar in juice, and if cooked enough will fry; let boil five minutes more, and then strain.

—Mrs. N. E. Curb.

QUINCE MARMALADE.

Wash, peel, and quarter quinces; take out cores; put in kettle with enough water to stew them in, and boil until soft; then run through sieve; to each pound of pulp put one pound of sugar; return to kettle and cook slowly, stirring constantly until done. Flavor with cinnamon or ginger.

—Mrs. P. P. Raiford.

CRABAPPLE MARMALADE.

Cut apples in half; put on fire with cold water and boil until soft; then mash through colander; weigh pulp, and add three-quarters of a pound of sugar to every pound of pulp. Flavor with lemon juice.

MARMALADES.

Marmalades require great care while cooking, because no moisture is added to the fruit and sugar. If the marmalade is made from berries, the fruit should be rubbed through a sieve to remove seeds. If large fruit is used, have it mashed, pared, cored, and quartered. Measure the sugar, allowing one pint of sugar to each quart of fruit. Rinse the preserving kettle with cold water that there may be a coating of water on sides and bottom. Put alternate layers of sugar and fruit, having the first layer fruit. Heat slowly, stirring frequently. While stirring, break up the fruit as much as possible. Cook two hours, and seal in small sterilized jars.

LEMON BUTTER.

Teacup of white sugar, three eggs, butter the size of half an egg; beat well together; add juice and rind of one large lemon; place in a pan set in a kettle of hot water; stir well until thick. This may be made up in a quantity, kept for a long time in jars, and used as needed for filling tarts, etc.

—Mrs. W. A. King.

CANNING.

"Success is sweet, the sweeter if long delayed,
and attained through manifold struggles and defeats."

TO CAN CORN.

Cut corn from the cob. To every eight pints take three pints cold water, and boil twenty minutes. Then add one pint of table salt and boil three minutes longer; immediately put up in jars, and it keeps well. —*Mrs. J. M. Thomas.*

TO CAN CORN.

Shave corn from cob, and to every eight pints take three pints of cold water. Put on the stove and let boil twenty minutes; then add one pint table salt, and stir thoroughly. Let boil three minutes longer, and then can as other fruit or vegetables. —*Mrs. C. A. Wilkerson.*

CANNED CORN.

Boil corn on cob until done; then cut off; put in jar one cup salt to seven cups of corn; lay alternately until jar is filled; then tie a cover tightly over the mouth of the jar.
—*Mrs. Sledge.*

TO CAN SNAP BEANS.

String and break beans in small pieces and put them in clear, boiling water; boil until tender; then add one teacup of salt to half gallon of snaps. Boil five minutes longer; put in cans and seal. —*Mrs. C. A. Wilkerson.*

CANNED TOMATOES.

Select fruit without decayed spots, and ripe to the stem if possible. Place in large pan or tub; pour over them boiling water; peel and slice thin; place on stove, and let come to a boil in their own juice (no water). After boiling them ten minutes, remove and can.
—*Mrs. George W. Thomas.*

CANNED TOMATOES AND OKRA TOGETHER.

Select tender pods of okra and perfectly ripe tomatoes. Slice okra in thin sections; put on to boil in a very little water, so that after boiling ten or fifteen minutes the water will all be out, leaving the okra tender. Prepare tomatoes as above advised. Place on stove, and add the okra, also salt and ground cayenne pepper to taste. (Be sure to drain all water from okra before adding.) Let this mixture boil ten minutes; remove and can.

—*Mrs. George W. Thomas.*

CANNED PEACHES.

Two quarts of water, one quart of sugar. Have "soft peaches," not too ripe; peel, split in two, taking out seed. Have syrup boiling; drop in enough fruit to fill two jars (don't work with more at one time). Pierce with a silver fork, and if tender, fill jars with fruit and cover with boiling syrup; seal at once. Keep on with same syrup. When syrup begins to get low, add another two quarts of water and one of sugar, and proceed as before.

—*Mrs. J. C. Lee.*

WHOLE TOMATOES.

Eight quarts of medium-sized tomatoes peeled; four quarts of sliced tomatoes; put the pared and sliced tomatoes into a stewpan and cook as directed for stewed tomatoes; when they have boiled twenty minutes, take from fire, and rub through a sieve; return to fire. While the sliced tomatoes are cooking, pare the whole tomatoes and put them in sterilized jars. Pour into jars enough of the strained tomato juice to fill all interstices. Put the uncovered jars in a moderate oven, placing on an asbestos pad or in shallow pans of hot water. Let the vegetable cook in the oven for half an hour. Take from the oven and fill to overflowing with boiling hot, strained tomato; then seal. If there is any of the strained tomato left, can it for sauces.

—*Maria Parloa.*

CANNED FRUIT COOKED IN THE OVEN.

Cover the bottom of the oven with a sheet of asbestos, the kind plumbers use, it is cheap. If the asbestos is not available, put into the oven shallow pans, in which there is about two inches of boiling water. Sterilize the jars and

utensils; make the syrup; prepare the fruit; fill the hot jars with it, and pour in enough syrup to fill the jar solidly. Run the blade of a silver knife around the inside of the jar; place the jars inside the oven, either on the asbestos or in the shallow pans of water. The oven should be moderately hot. Cook the fruit ten minutes; remove from the oven, and fill with the boiling syrup; wipe and seal. Place out of a draught, and when the jars have cooled, give the tops an extra turn. The amount of sugar in each quart of syrup should be regulated to suit the fruit and to suit the individual taste. A good proportion of sugar and water is one quart of sugar and two quarts of water, this suiting the following fruits: Pears, peaches, plums, cherries, and all berries. Use only fresh rubbers.

CANNED FRUIT COOKED IN A WATER BATH.

Prepare the fruit and syrup; fill the sterilized jars, and put the cover on loosely. Have a wooden rack in the bottom of the pan or boiler; put in enough warm water to come to about four inches above rack, or up to about one inch of the top of the jar. Place the filled jars in the vessel you will use, but do not let them touch one another. Pack clean, white rags around the jars to keep them from bumping against each other when the water begins to boil. Cover the boiler, and let the fruit cook ten minutes from the time the water surrounding it begins to boil. Draw the vessel back, and allow steam to pass off. Take out one jar at a time, and place in a pan of boiling water beside the boiler; fill up with boiling syrup and seal. Put the jars on a board, and do not let the cold air strike them. Tighten the covers when the jars have cooled.

CANNED BEANS, PEAS, ETC.

Fill ordinary fruit jars with beans prepared as for cooking; cover with water, allowing one scant tablespoonful of salt to the quart. Give the covers not more than two turns, permitting the air to escape; then place the jars on straw or small sticks in a boiler, filling with water to three-fourths the depths of jars. Place boiler over fire and boil briskly for three hours; then remove jars from boiler; screw the covers as tightly as possible, giving an extra turn the following day. Fruit canned in this way should be sweetened as for ordinary methods of canning. —*E. L. E.*

PICKLES.

'Peter Piper picked a peck of pickled peppers."

GREEN TOMATO PICKLE.

1 peck green tomatoes.
1 dozen onions.
½ box mustard.
1 ounce tumeric.
1 ounce cloves.
1 ounce black pepper.
1 ounce ginger.
1 ounce cinnamon.
1 pound sugar.
2 quarts of vinegar.

Slice tomatoes, sprinkle with salt, and let stand 12 hours. Then add onions (also sliced) and above ingredients. Mix all together, and boil three hours. —*M. F. C.*

GREEN TOMATO PICKLE, No. 2.

8 pounds green tomatoes.
4 pounds brown sugar.
1 quart of vinegar.
1 teaspoonful of mace.
1 teaspoonful of cinnamon.
1 teaspoonful of cloves.

Chop tomatoes fine, add sugar, and boil three hours. Add vinegar, etc., and boil all together 15 minutes longer. Cool and bottle. —*Mrs. W. H. Smith.*

MUSTARD PICKLE MIXTURE.

6 tablespoonfuls of mustard.
2 tablespoonfuls of tumeric.
1 cup of flour.
1 cup of sugar.

Mix above ingredients with enough cold vinegar to make one quart of mixture; cook until it thickens, stirring all the time. —*Mrs. Geo. Thomas.*

OIL PICKLE.

1 quart of horse-radish.
2 pods of red pepper.
2 pounds of brown sugar.
1 head of garlic.
1 tablespoonful tumeric (tied in muslin bag).
6 races ginger.
12 tablespoonfuls mustard seed.
4 pieces of mace.
6 tablespoonfuls of olive oil.

A few grains of black pepper, and a few cloves. Scald mixture in half vinegar and water. —*Mrs. A. C. Dew.*

MUSTARD PICKLE.

2 quarts of cucumbers.
2 quarts of green tomatoes.
2 quarts of cabbage.
2 quarts of onions.

Soak in weak brine overnight; then boil until tender.

FOR THE PASTE.

1 gallon of vinegar.
1 large teacup of flour.
1 pound of mustard.
1½ pounds of sugar.

Stir the paste until it boils; then pour over the vegetables. Add to the above mixture:

8 green peppers.
2 ounces of white mustard seed.
1 ounce of tumeric.
1 ounce of celery seed. —*Mrs. L. S. Stroud.*

CABBAGE PICKLE.

4 pounds of cabbage.
4 pounds of sugar.
1 pound of mustard.
1 pound of horse-radish.

Alum size of walnut, green pepper and salt to taste. Fill jar with cold vinegar, and add celery seed (if liked).
—*Mrs. H. J. McDonald.*

CHOW-CHOW.

2 gallons shaved cabbage.
½ gallon green tomatoes.
½ gallon chopped onions.

Put in separate vessels; let stand twenty-four hours in salt water. Take out and drain; scald each separately in vinegar, and continue as follows:

½ pound of ground mustard.
2½ pounds of sugar.
1 ounce each of spice, cloves, mace, and black pepper.
1 pound white mustard seed.
½ pound black mustard seed.
1 pint horse-radish.

Mix all well together; put in jar, and fill with cold vinegar; one ounce tumeric tied in cloth and put in jar.

—*Mrs. R. B. Wallace.*

CHOW-CHOW.

To one gallon of cabbage, chopped fine, add two large onions, salt to taste, and let stand overnight; drain out the water, and add one tablespoonful allspice, one of black pepper, one of mustard, one teaspoonful cloves, three green peppers, half pint of white mustard seed, half pint grated horse-radish, half ounce of tumeric. Mix well with cabbage. To four pints of good cider vinegar add two cups of sugar. Put on stove, and when it comes to a boil, add cabbage and again let it come to a boil. Put in small jars and stop tight. —*Mrs. E. L. White.*

EXCELSIOR SWEET CUCUMBER PICKLE.

Three dozen medium-sized cucumbers sliced across thin, three pounds of brown sugar, one and one-half pounds of raisins (not stoned), one teaspoon of whole cloves, one of allspice, a little stick of cinnamon, one grated nutmeg, ten cents' worth of pickling spice. Cover with vinegar, and let come to a boil for ten or fifteen minutes. When cold, add one ounce of celery seed. —*Mrs. Logan Porter.*

CUCUMBER PICKLE.

Take medium-sized cucumbers; wash and dry them, and sprinkle on enough salt to nearly cover them; pour boiling water over them, and let stand all night. Take out of salt

water; drain; pour over them boiling vinegar, with spices to suit taste. Let stand overnight, then place in glass jars; cover with horse-radish and spices, take fresh vinegar, boil (if preferred, add sugar), pour over them, and seal.

—*Mrs. Dennis.*

WATERMELON RIND PICKLE.

Prepare rinds and weigh them; boil until tender in water; then add to this water a small piece of alum, some allspice, cloves, and ginger. Let boil an hour or more in this tea; remove, and drain rinds. Make syrup of half pound of sugar to each pound of rind, one quart of vinegar to every six pounds of rind. When syrup boils, put in rinds with fresh spices, and cook done. —*Mrs. W. T. Miree.*

MIXED PICKLE.

1 pound of cabbage.
½ pound of green tomatoes.
½ pound of wax beans.
½ pound of cinnamon.
½ pound of sugar.
½ gallon of vinegar.

Put cabbage, tomatoes, beans (all chopped), and cinnamon in a vessel and boil fifteen minutes. Take out and put in jars. Let the sugar and vinegar come to a boil, and pour over the pickle. Flavor to taste, and bottle.

—*Mrs. Kate Tubb.*

MIXED PICKLE.

1 gallon of cabbage (chopped).
1 gallon of green tomatoes (chopped).
1 quart of onions.
1 pint of pepper.
1 tablespoonful of cloves.
2 tablespoonfuls of mustard.
2 tablespoonfuls of ginger.
2 tablespoonfuls of tumeric.
1 tablespoonful of celery seed.
1 tablespoonful of salt.
2 pounds of sugar.
½ gallon of vinegar.

Boil two hours from the time it begins to boil.

—*Mrs. Cocke.*

HEINTZ PICKLE.

4 heads of cabbage.
1 peck green tomatoes.
1 dozen onions.
3 ounces white mustard seed.
2½ pounds of brown sugar.
1 box of Coleman mustard.
1 ounce of celery seed.
1 ounce of tumeric.
1 gallon of vinegar.

Chop the vegetables; sprinkle with half pint of salt, and let stand twenty-four hours. Then add the other ingredients. Boil on slow fire one hour, and seal in jars.

—*Mrs. Watkins Vaughn.*

UNIVERSAL PICKLE.

To one gallon of vinegar, add
½ pint of salt.
1 pound of brown sugar.
1 large box of mustard.
6 or 8 pods of green pepper.
2 ounces of cloves.
2 ounces of spice.
2 ounces of ginger.
2 ounces of pepper.
2 ounces white mustard seed.
2 ounces tumeric.
2 dozen onions cut in half, or use the small white onions as other vegetables. A few pieces of garlic, and a cupful of horse-radish cut fine. Wash and wipe the vegetables, and drop them in the vinegar. Be sure to keep them covered with best vinegar. —*Mrs. J. M. Bates.*

BRANDIED PEACHES.

To every pound of peeled fruit use half pound sugar; add a little water to dissolve sugar; let boil until peaches are done enough to run a straw through; take the peaches out; let the syrup boil down thick; cool a little; to every pint of syrup you use (you will not need quite all of the syrup left) add half pint of brandy or whisky; place the peaches in jars; pour syrup over and seal. Leave plenty of room for syrup.

—*Mrs. Jones.*

HYDEN SALAD.

1 gallon of green tomatoes.
1 pint green peppers (take out seed).
1 quart onions.
5 heads of cabbage.
5 tablespoonfuls of mixed mustard seed.
2 tablespoonfuls of ginger.
1 tablespoonful cinnamon.
1 tablespoonful of cloves.
1 tablespoonful mace.
3 ounces of tumeric.
1 ounce celery seed.
3 pounds of sugar.

Chop vegetables fine; sprinkle salt over tomatoes; let stand awhile; strain, and throw off water. Then add to the chopped stuff the mustard seed, ginger, etc., all powdered; mix together well; cover with good vinegar, and boil slowly till done. —*Mrs. Frank Fowlkes.*

MANGO PICKLE.

1 head of cabbage ($3\frac{1}{2}$ or 4 pounds chopped).
3 pounds of onions.
$\frac{1}{2}$ dozen cucumbers (or muskmelons).
1 dozen carrots.
1 small horse-radish.

Chop these fine; put in a thin cloth and hang where they can drip. Take large, green pepper pods (or small muskmelons) and cut off carefully a cap with the stem on. This is for replacing after the peppers are stuffed. Put the vegetables (chopped) in a boiler together with

2 pounds of sugar.
1 tablespoonful of tumeric.
1 teaspoonful of ground cloves.
1 teaspoonful of ginger.
1 teaspoonful of red pepper.
1 teaspoonful of black pepper.

Pour in vinegar enough to cover; let boil thirty minutes, stirring occasionally; take from kettle, and let drip as dry as possible; then stuff big peppers, and replace caps. Tie with white cord; stick two or three picks through to hold cords in; put in a jar and pour over boiling vinegar; let stand a few days, and it will be ready for use.

—*Mrs. Maggie F. Jones.*

HIGDON SALAD (PICKLE).

Equal quantities of cabbage, corn, and green tomatoes; a handful of green pepper; chop fine, and sprinkle with salt. Let stand twenty-four hours, and strain through coarse towel. Then scald in vinegar and spread on dishes to cool. To one gallon of vegetables thus prepared, take

½ box of mustard.
¼ pound of white mustard.
2 cups of sugar.
½ ounce of tumeric.
2 tablespoonfuls of olive oil.
1 tablespoonful of celery seed.
1 teaspoonful of horse-radish.

Mix all of these well together; pour on vegetables, and add enough vinegar to make a thin paste.

—*Miss Tempie Pope.*

SWEET PEACH PICKLE.

1 peck of peaches.
1 quart of vinegar.
3 pounds of sugar.

Peel peaches, and stick two or three cloves in each one; let sugar and vinegar come to a boil; put in jars, and cover with syrup. —*Mrs. Rice.*

SWEET PEACH PICKLE.

3 pounds of peaches.
1½ pounds of sugar.
1½ pints of strong vinegar.
1 teaspoonful of ground allspice.

Cloves to taste. Cook slowly until the peaches look clear; remove peaches, and cook syrup thick; bottle.

—*Mrs. J. E. Tidwell.*

SWEET PEACH PICKLE.

7 pounds of peaches.
3½ pounds of sugar.
1 quart of vinegar.
1 teacupful of mixed spices.

Tie spices in a muslin bag and boil with vinegar and sugar ten minutes; add the peaches a few at a time to cook until tender, but not long enough to break; boil the syrup for several mornings until just enough is left to cover the fruit. —*Mrs. W. J. S. Johnson.*

SWEET PICKLE, PEACH OR PEAR.

1 gallon of vinegar.
7 pounds of sugar.

Peel fruit overnight; into each piece stick four cloves; make a syrup of the vinegar and sugar; when it boils, put in as much fruit as it will cover, and let stay until tender; take out fruit and boil syrup thirty minutes before pouring over the fruit. —*Miss Annie Edwards.*

SWEET TOMATO PICKLE.

8 pounds of green tomatoes.
4 pounds of brown sugar.
1 pint of vinegar.

Boil tomatoes and sugar four hours. Just before taking off add vinegar, cinnamon, and mace to taste.

—*Mrs. W. H. England.*

MUSKMELON RIND (SWEET PICKLE).

Peel rind, then weigh it; soak for three days in clear vinegar; wash off; stick cloves through each piece; to each pound of rind allow half pound sugar; stir the sugar in fresh vinegar: put in the rind; set over a brisk fire; let it come to a boil; put in jars and seal while hot. Use rinds of ripe melons. —*Mrs. W. J. S. Johnson.*

SWEET FIG PICKLE.

Five quarts of figs (half ripe) with stems left on; put in salt water and let stand twelve hours; dry them; then parboil in alum water, using alum half the size of a nutmeg. Be careful not to let them break. When soft, take out and wash in three buckets of water to get the alum out. Dry well. Make a syrup with a pint of strong vinegar, a very little water, and a pound of sugar; flavor with cloves; when the syrup has boiled well, put in the figs; bottle.

—*Miss Mattie Craig.*

SWEET PICKLED BEETS.

Boil in a porcelain kettle until they can be pierced with silver fork; when cool, cut lengthwise to size of a medium cucumber; boil equal parts vinegar and sugar with half a tablespoon of ground cloves (tied in a cloth) to each gallon; pour boiling hot over the beets and seal.

—*Mrs. W. H. England.*

CANDY.

"Variety alone gives joy;
The sweetest meats, the soonest cloy."

FRUIT CANDY.

Two pounds sugar, two pounds blanched almonds, one-half pound seeded raisins, one-half pound figs cut fine, one-half pound candied pineapple, one-half pound dates chopped, one-half pound candied cherries, one cup of cream, butter the size of an egg. Mix sugar with a little water; then add butter, cream, and flavoring. Boil until it begins to thicken, then stir until it creams; add fruit; pour into a wet napkin; roll up as if it were a boiled dumpling; thoroughly cool, and slice. —*J. D.*

FRUIT CANDY.

One pound of dates, one pound of nuts, one pound of grated cocoanuts, six cups of sugar, two cups of rich milk, half cup of butter. Put sugar, milk, and butter on and boil; add fruit; cook until it creams, then pour out and cut in squares. —*Miss Tempie Pope.*

PEPPERMINTS.

One cup granulated sugar, four tablespoons of water; boil until it spins a thread; take from the stove, and pour into one cup of pulverized sugar in which there have been dropped ten drops of oil of peppermint. When stirred, drop spoonfuls on buttered paper or marble.

—*Mrs. M. Millspaugh.*

CARAMEL CANDY.

One cup of sugar melted in vessel to itself, two cups sugar, one tablespoonful of butter, one cup of sweet milk in another vessel; stir both constantly; when the cup of sugar is melted, pour it gradually into the other, stirring briskly; flavor, and beat well; add pecans or any finely ground nuts.

—*Miss Tucker.*

BUTTER SCOTCH.

Three tablespoonfuls of white sugar, three of molasses, one of butter, and a pinch of soda. Boil until brittle.

—*J. D.*

CHOCOLATE CANDY.

Three cups of sugar, one cup grated chocolate, one cup hot water, piece of butter size of a walnut; boil ten minutes; remove from fire, and stir steadily until it becomes soft and creamy. —*"Judson Girls."*

CHOCOLATE FUDGE.

One quart granulated sugar, half pint of milk, half cup of butter, half cake of chocolate; let boil ten minutes; remove from fire; add two teaspoonfuls of Webb's vanilla or other flavoring, and stir briskly for some minutes until soft and creamy. —*Miss Bernice Sheffield, "Judson."*

CHOCOLATE CARAMELS.

Two cups of brown sugar, one cup of molasses, three tablespoonfuls of flour, and one heaping tablespoonful of butter. Boil twenty-five minutes, and add half pound of grated chocolate; boil until it hardens on the spoon; stir frequently, and flavor with vanilla.

—*Miss Mary Thompson.*

PULLED CANDY.

Four cups of sugar, half cup of butter, water enough to start cooking; when cooked sufficiently, pour out in a flat dish; flavor with lemon, and pull until white and brittle.

—*Miss Bondurant.*

MOLASSES CANDY.

Two pounds of sugar, three-fourths pint of water, butter size of an egg, one teaspoonful of lemon juice; boil fifteen minutes without stirring; pour out and pull white.

—*Mrs. W. J. S. Johnson.*

KISSES (FRENCH).

One egg, two tablespoonfuls of sugar, two drops of flavoring; beat very firm; drop on oiled paper, and bake in slow oven. —*Mrs. J. B. Shivers.*

CHOCOLATE FUDGE.

Three cups sugar, one cup grated chocolate, one tablespoonful of butter, two cups sweet milk; cook until it spins a thread; allow to cool; then beat thoroughly; pour on greased plate, and cut in squares.

FILLED DATES.

One pound of best dates; remove stone from each; blanch half pound of almonds; put an almond in each date; roll each date in pulverized sugar, and serve. The dates can be filled also with English walnuts or American walnuts.

—*Mrs. H. L. Brannon.*

GLUCOSE CANDY.

Three pints of white sugar, three-fourths of a pint of glucose poured over the sugar, one pint of boiling water poured over sugar and glucose mixture; let cook until thick candy; beat whites of four eggs stiff; pour the candy over eggs slowly; add nuts, and beat until it creams.

—*Mrs. Jones.*

PRAULINES.

Three pints of light brown sugar, one-half pint of hot water; let boil until it spins a thread; take off stove to cool; then pour in slowly a cup of new cream; put on stove again; when done, add butter the size of a walnut, the rind of one orange chipped fine (scrape the inside white off before chipping), one cup of nuts; beat until it begins to cream; dip up with a spoon, and drop into little balls on greased paper or marble.

—*Mrs. Jones.*

PINIANATI.

Two cups of light brown sugar, half cup of sweet milk, butter size of a walnut, one cup of chopped nuts (almonds, pecans, or peanuts may be used); place the ingredients, except nuts, in a saucepan over a good fire, and stir until the sugar is dissolved; let it boil until a soft ball is formed when dropped in cold water. Flavor with a few drops of vanilla; remove from fire; add nuts, and stir until grainy; pour in well-greased plates, and when nearly cold, cut in squares.

—*Mary Patrick.*

HOUSEHOLD HINTS.

"Experience makes us wise."

CAME HINTS.

Chickens, turkeys, geese, and ducks are better killed the day before using. Avoid feeding them twenty-four hours before killing. Chickens only should be scalded; other fowls dry picked. If an old fowl, feed it a tablespoonful of vinegar half an hour before killing, which will make it tender. Also when boiling a fowl a very little soda added to the water will make it quite tender, or a tablespoonful of vinegar.

Game can be kept two days in warm weather by cleaning thoroughly. Rub the inside of neck with pepper, place inside several pieces of charcoal, cover with a cloth, and hang in a dark, cool place. —*Mrs. W. F. Miree.*

MEAT HINTS.

Meat, when used for soup, should be put on in cold water, also any salted meat like ham or corned beef; but where it is intended to be used as boiled meat, it should be put on in boiling water so as to harden the fiber and confine the juices of the meat. Remove all scum as it rises. Do not salt meat until nearly done, as it extracts the juices. After slicing ham, rub the cut side with corn meal; it prevents the ham from becoming rancid, rubs off easily when needed again. To keep hams that have been smoked, rub the flesh part with molasses, sprinkle with as much black pepper as will stick to the molasses, hang up then to dry.

FOR CLEANING PIANOS.

For polishing wood work use equal parts of claret wine and machine oil.

TO SET COLORS.

To one gallon of water add one and one-half cups vinegar, one teaspoon powdered borax, a good handful of salt. Let garment stand in this two hours. Dry in shade.

—*Hettie Raiford.*

TO CLEAN SILVER.

Prepared chalk wet with kerosene oil will clean the rustiest silver. Use flannel cloth. Knives, if rusty, can be made bright with wood ashes rubbed on with newly-cut Irish potato.

TO CLEAN STRAW MATTING.

Use hot, strong salt water. Dry at once.

Sprinkle salt in henhouse to run off fleas.

Put a tablespoonful of vinegar in a pot to make meat tender.

Squeeze the juice of lemon on a roast to make tender.

To take ink out of cloth, soak in buttermilk.

To keep irons from being rough, rub well on salt.

To freshen a carpet, sprinkle coarse salt on the floor and out insects.

Wood ashes emptied in poultry houses is good for driving out insects.

Bait traps with sunflower seed and rats will leave.

Salt is good for sore throat and ulcers in the mouth.

Lavatory pipes may be cleaned by placing a handful of salt in the bottom of basin overnight.

Dip a knife in olive oil when cutting candy and it will not crumble.

Eggs covered with boiling water and allowed to stand five minutes are more easily digested than if placed in boiling water and allowed to boil furiously for a short time.

FOR SLIGHT BURNS.

Mix vaseline and soda. Put on parts affected. It gives almost immediate relief.

TO TAKE INK OUT OF LINEN.

Dip the ink spots in melted tallow, then wash out the tallow and the ink will come with it. This is said to be infallible. Milk will remove ink from linen or colored muslins when acid would be ruinous, by soaking the goods until the spot is very faint, and then rubbing and rinsing in cold water. —*Hettie Raiford.*

REMEDIES.

TO CURE A FELON.

As soon as the part affected begins to swell, wrap with cloth thoroughly saturated with lobelia.

FLESH BRUISES.

Rub well with lard and camphor and bind rather tightly.

CURE A COLD.

Two tablespoonfuls of sugar, two of water; let boil to a syrup; then add two tablespoonfuls of whisky. Drink very hot, and retire at once.

LINIMENT FOR RHEUMATISM.

1 pint pure apple vinegar.
1 egg, mixed thoroughly.
2 tablespoonfuls of turpentine.
1 tablespoonful of camphor.
Mix, and apply by rubbing.

FOR RISING BREAST.

Mix one tablespoonful of lard with one tablespoonful of ammonia. Rub thoroughly.

TO REMOVE MILDEW.

Rub with yellow soap and salt, wet with water. Put in bright sunshine.

To get rid of roaches, sprinkle powdered borax in places infested by them.

A vessel of water put in oven when baking cake will prevent scorched edges.

Placing an apple in bread and cake boxes will keep bread and cake moist.

Grease inside of vessel that rice or hominy is cooked in, and grains will not adhere to sides.

MEMORANDUM.

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MEMORANDA.

Cocoanut Candy

Three cups sugar, dissolve with water, cook until it threads, then add 1 grated cocoanut, cook until it looks puffy and kinder dry when you stir it. Then pour in buttered dish, cut in squares before it gets too hard.

If the cocoanut is very large you can use more sugar.

Pie crust -

Flour 1 cup
Baking powder - 1 tea spoon
Salt 1/4 tea spoon
Lard 2 tea spoon
Mix with sweet milk -

Inna Buster.

Mrs. Beaumont's Spiced Pickle

6 sour pickle.
3 cups sugar.
2 t. white mustard seed.
2 t. celery seed.
1 t. whole cloves.

Slice pickle about 1/2 in. thick cover with sugar & spices & let stand several days until crisp

Copied from Mrs. John A. Davison's book.

Cheese Straws

1 1/2 cups sifted flour
pinch of salt.
dash of red pepper.
1/2 teaspoon dry mustard
1/2 " " baking powder

Sift together

2 tablespoons shortening
1 1/2 cups grated cheese.
5 tablespoons ice cold water.

Anna Belle Seymore J.

Cucumber Pickle

Bread & Butter Pickle.

4 qts. cucumbers sliced & measure
1 qt. onions (sliced)
3 cups sugar.
3 pints vinegar.
2 tablespoons celery seed,
3 tablespoons mustard seed.

Cut cucumbers & onions in about 1/8 in. slices. Sprinkle salt (enough to make brine) over each. Barely cover in ice water & let soak in brine in separate vessels 1 hour. Drain off water. Cook vinegar, spices & sugar together. When mixture has boiled 3 minutes, add cucumbers and onions, & let boil hard for 5 minutes.

Seal hot. Put in refrigerator before serving as it makes pickle more crisp.

Sarah Knight.

Sweet Potato Custard.

Cream 2 medium sized potatoes. Add 1/2 cup butter, 1 cup sugar, 1 cup milk, and 3 egg yolks well beaten. Flavor with vanilla.

Margaret's Soup.

1/4 lb. beef, lamb, veal or chicken.
1 potato
1 carrot
2 stalks celery,
1 tablespoon pearl barley.
2 tablespoon rice
2 qts water.
pinch salt.

Finely dice vegetables. Add the vegetables, barley, rice to 2 qts water. Boil down to 1 qt. cooking 3 hrs. Add salt. Pass through fine sieve.

Dorothy Runyon

Frozen Fruit Salad (Polly)

30 marshmallows
(Pour over these the fruit juices strained off.)
1 large can crushed pineapple drained
1 bottle red m. cherries (10 cts)
1 pt. whipped cream or 1/2 pt.
2 Philadelphia cheeses.
1/2 cup mayonnaise, little salt.
1 large can fruit cocktail drained, (or fruit cut up.)
Freeze 4 hrs.

Miss. Ethel's Cream Recipe.

1 qt. rich milk or cream
1 cup sugar.
1 scant teaspoon vanilla
1 junket tablet (or maybe little more if use watery fruits such as peaches.

Heat milk luke warm (not hotter.) then add sugar and vanilla. Next add junket dissolved in 1 tablespoon cold water, & put immediately in container. Let stand until it congeals, then stir. Put in refrigerator & stir again. After it freezes stir it and add any kind of fruit in season. Stir once or twice more for creamy consistency.

Marshmallow Salad.

1 lb. chopped marshmallows
1 large can sliced pineapple
1/2 lb. pecan meats.

Dressing:

Cook in doubld boiler until thick:

6 egg yolks beaten
1 teaspoon salt.
5 tablespoons vinegar
1 tablespoon butter - melted
2 tablespoons sugar.

When ready to serve whip 1/2 pt. of cream, and whip it into dressing, which has been previously cooled. Mix all and serve on lettuce. This serves 24 people.

Miss. Ethel.

Shacklett's Whole Wheat Muffins.

Sift together:

1/2 t. soda.
1/2 tb Royal Baking Powder.
1 tb salt
2 tb sugar

Beat 2 eggs, stir in 1 1/2 pts sweet milk and 1/3 pt. vegetable oil, then stir or whip all together & add good whole wheat flour to make a thin batter or until batter ropes, just a little. Have muffin rings hot, grab out with vegetable oil, & put batter in rings while rings are hot, filling each ring only half full. Cook in bottom of oven.

Shacklett's Nashville Cafeteria

Whole Wheat Biscuit

2 cups flour
4 tsp. baking powder
½ tsp. salt.
3 tb. butter
scant ¾ cup sweet milk -

Mayonnaise Dressing.

Put on stove in pan
1 cup vinegar & 1 t.s. butter
½ heaped teaspoon celery seed.
Let boil then take and mix with eggs.

---

1 teaspoon flour
¼ teaspoon tumeric
¼ mustard
1 tablespoon sugar
Mix well & add a little water, until it makes paste. Add 2 yellow of eggs well beaten. Then pour vinegar slowly. When well mixed return to stove & cook until thick

Quince Preserves

After quinces have been pared and cored, jelly may be made from the parts usually discarded. The fleshy portion is used for delicious preserves. Here's a recipe from the United States bureau of home economics:

Six pounds sugar,

Three and a half quarts water.

Eight pounds pared and sliced quinces.

Cook the sugar and water together for about three minutes. Add the sliced quinces and cook for one to and and a half hours, or until the fruit is tender and somewhat clear. Fill the hot preserves into hot sterilized glass jars, seal, label, and store in a cool place.